



FUNCTION MENU

ENTREES

King prawns, wild rice & turmeric lime cream	GF
Scallop, cauliflower puree & kaffir lime butter	GF
Prawn and crab croquettes, tartare sauce	GF
Double bake crab soufflé & bisque	
Pork belly, white beans puree & pork jus	GF
Beef tartare, condiments & potato crisp	GF
Marinated chicken, harissa & broccolini	GF
Double bake chorizo & manchego soufflé, thyme cream	
Ratatouille chiffonade & tzatziki	GF

MAINS

Crispy skin barramundi, chat potato, green salad & tartare sauce	GF
Gold band snapper, seasonal green vegetable, heirloom carrots & beurre blanc	GF
Crab linguine	*
Seafood risotto	GF
Marinated spatchcock & ratatouille	GF
Eye fillet, marinated cabbage, mushroom & beef jus (Extra \$10 per steak)	GF
Lamb ragout, barley & heirloom carrots	*
Duck maryland confit, mashed potato, heirloom carrots & orange sauce	GF

DESSERT

Pannacotta	GF
Canelé, prosecco pineapple & vanilla ice cream	
Lemon tart, meringue & red fruit coulis	*
Chocolate mousse, chantilly & hazelnut	GF
Duo chocolate entremets	GF

GF: Gluten free /*Can be made GF

