



2 course with canapes \$49.50 p.p.

Chefs choice of canapes

Entree

Red cooked pork belly, anise five
spice consomme, wilted greens **gf df**

Peking duck bbq duck
breast, scallions, cucumber, hoisin, red
cabbage ramen salad **df**

Tempura prawns, local fresh
prawns, Thai sprout salad, mint, lime
dressing **df**

Vietnamese fish cake, glass noodle
salad, pineapple, chilli, mint, coriander, nam
jim **gf df**

Smoked chicken risotto,
chorizo, artichokes, spinach grana padano
gf

Goat cheese rocket salad, roast
pear, candied pecans, maple balsamic **gf**

df=dairy free

gf=gluten free

Dietary options available

Bread rolls and butter

Main course

Grass fed beef tenderloin,
potato rosti, fresh greens, burnt
aubergine, beef jus **gf df**

Slow cooked lamb rump,
Leek and potato puree, roasted root
vegetables and wild garlic red wine jus **gf**

Grilled atlantic salmon,
garlic, ginger soy glaze, creamed two
potato mash fennel apple salad **gf**

Pan fried fresh snapper fillet,
Warm salad of potatoes and
greens, lemon chive sauce **gf**

Chicken breast, fennel sausage,
arugula salad, balsamic roast pears,
pecorino, burnt orange jus **gf**

Confit duck leg,
horseradish dauphinoise potato, spiced
pumpkin puree, caramelised baby onions
gf