

## WINTER SET MENU

\$65pp (breads, main and Dessert)  
\$80pp (breads, entrée, main and dessert)

### To start

Selection of pizza breads to share

### Choose One Entrée

Battered sweet and sour pork belly bites, house pickles

Cauliflower popcorn, tahini yoghurt dip, house pickles (V)

Seafood chowder, white wine velouté, mussels, prawns, fish of the day, baby squid, potatoes, crispy bacon, garlic bread

Karaage chicken, house pickles, miso aioli

### Choose One Main

Honey lime chicken, coated chicken thighs, honey lemon garlic ginger dressing, salad, smoked paprika and herb fries

Salmon, brussel sprouts, butternut, gourmet potatoes, broccolini, beurre Blanc sauce (GF)

Chargrilled sirloin steak, seasonal vegetables, creamy mash potato, creamy mushroom sauce (GFP)

Lamb shank, garlic minted peas, red port marrow gravy, mashed potato (DFP, GF)

Creamy chicken and bacon fettucine, spinach, field mushrooms, fresh parmesan

Pesto pasta, house made creamy basil pine nut pesto, cherry tomatoes, extra virgin olive oil, parmesan (VGP)

Sticky bourbon and honey glazed pork ribs, coleslaw and fries (GFP)

Pork Belly, apple compote, garlic broccolini, mash, red wine jus, crackling (GF)

Greek Salad, cherry tomato, cucumber, onion, feta, capsicum, olives, lemon, extra virgin olive oil, dukka (DFP, GF, V)

### Choose One Dessert

Biscoff cheesecake, salted caramel ice cream

Whittaker's chocolate brownie, vanilla pod ice cream

Sticky date pudding, toffee sauce, sea salt, vanilla pod ice cream

Skillet apple crumble, vanilla ice cream (VGP)

**(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (DF) Dairy Free, (P) Possible**

*Maximum of 40 guests during peak times. If you are expecting more than 40 guests, we are more than happy to discuss options with you. Not all ingredients are listed. Please advise us of any dietary requirements.*

*A pre-order is required 7 days prior to the function.*

*This menu is subject to seasonal change*