DINNER FUNCTION MENU

2 Course $45  |  3 Course $58

STARTERS

House Garlic Bread w/ parmesan garlic butter, topped with gruyere and cheddar cheese (V)

Salt and Pepper Calamari w/ garlic mayonnaise & fresh lemon (GF*)

Stuffed Baked Mushrooms w/ cream cheese, bacon, parmesan, garlic & parsley (GF)

Risotto Croquettes of smoked bacon and buffalo mozzarella, served w/ jalapeno sour cream

Grilled Haloumi w/ Greek yoghurt, pitted salad & salsa verde (V) (GF)

MAINS

Slow Roast Pork Belly w/ pumpkin puree, garlic new potatoes, market greens, apple chutney & merlot jus (GF)

Free Range Crispy Skin Chicken Supreme w/ bacon & potato salad, mushrooms, chorizo, spinach, mustard bur blanc sauce & corn fresca (GF)

Grilled Cone Bay Barramundi w/ beetroot rouille, bacon & potato colcannon, buttered greens, aged balsamic & macadamia dust (GF)

Homemade Potato Gnocchi w/ pumpkin cream, chilli, garlic, olives, smoked tomatoes, English spinach, lemon & parmesan almond salad (V)

250g Sirloin w/ Dutch potato and bacon mash, steamed greens, horseradish rouille & red wine jus (GF)

DESSERTS

Belgian Chocolate Fudge Brownie w/ chocolate sauce, Chantilly cream, roasted macadamias & vanilla bean ice cream

French Meringue w/ wild berry curd, double cream, raspberry coulis, passionfruit sorbet & fresh fruit (GF)

Pink Champagne & Blood Orange Panacotta w/ almond praline, cranberry compote & pistachio ice cream (GF*)

Malibu Coconut Rum Cheesecake w/ mango cream, candied banana & macadamia ice cream (GF)

Pineapple Orange Raisin Crumble w/ coconut mango anglaise & vanilla bean ice cream (GF*)
PREMIUM LUNCH FUNCTION MENU
2 course $35 | 3 course $42

STARTERS
House Garlic Bread w/ parmesan garlic butter, topped with gruyere and cheddar cheese. (V)
Salt and Pepper Calamari w/ garlic mayonnaise and fresh lemon. (GF*)
Stuffed Baked Mushrooms w/ cream cheese, bacon, parmesan, garlic and parsley. (GF)
Risotto Croquettes of smoked bacon and buffalo mozzarella, served w/ jalapeno sour cream.

MAINS
Slow Roast Pork Belly w/ pumpkin puree, garlic new potatoes, bacon, market greens, apple chutney & merlot jus. (GF)
Free Range Crispy Skin Chicken Supreme w/ bacon & potato salad, mushrooms, chorizo, spinach, mustard bur blanc sauce & corn fresca. (GF)
150 Day Grain Fed Sirloin 250g w/ Dutch potato and bacon mash, steamed greens, horseradish rouille & red wine jus. (GF)
Grilled Corn Bay Barramundi w/ beetroot rouille, bacon, & potato colcannon, buttered greens, aged balsamic & macadamia dust. (GF)
Homemade Potato Gnocchi w/ pumpkin cream, chilli, garlic, olives, smoked tomatoes, English spinach, lemon & parmesan almond salad. (V)

DESSERTS
Belgian Chocolate Fudge Brownie w/ chocolate sauce, Chantilly cream, roasted macadamias & vanilla bean ice cream.
French Meringue w/ wild berry curd, double cream, raspberry coulis, passionfruit sorbet & fresh fruit. (GF)
Pink Champagne & Blood Orange Panacotta w/ almond praline, cranberry compote & pistachio ice cream. (GF*)
Malibu Coconut Rum Cheesecake w/ mango cream, candied banana & macadamia ice cream. (GF)
STANDARD LUNCH FUNCTION MENU

2 course $25 | 3 course $32

STARTERS
House Garlic Bread w/ parmesan garlic butter, topped with gruyere and cheddar cheese. (V)
Stuffed Baked Mushrooms w/ cream cheese, bacon, parmesan, garlic and parsley. (GF)
Risotto Croquettes of smoked bacon and buffalo mozzarella, served w/ jalapeno sour cream.

MAINS
Beer Battered Fish & Chips w/ house salad, lemon & aioli. (GF*)
220g Black Angus Rump w/ capsicum puree, garlic new potatoes, chorizo, mixed greens & merlot jus. (GF)
Vego Linguini w/ chilli, garlic, olives, mushroom, spinach, tomatoes, white wine & parmesan. (V)
Calamari Chips & Salad w/ Asian slaw, mint, mango, green beans, cashews, Nam Jim dressing & lemon aioli.
Harissa Spiced Grilled Chicken Salad w/ beetroot curd, fattoush salad, toasted almonds & aged balsamic. (GF*)

DESSERTS
Belgian Chocolate Fudge Brownie w/ chocolate sauce, Chantilly cream, roasted macadamias & vanilla bean ice cream.
French Meringue w/ wild berry curd, double cream, raspberry coulis, passionfruit sorbet & fresh fruit. (GF)
Pink Champagne & Blood Orange Panacotta w/ almond praline, cranberry compote & pistachio ice cream. (GF*)