



Event Menu

Canapes

Mushroom Arancini w Romesco / Goat's cheese & Asparagus Tartlet / Thai Chicken Skewer

Entrée

Grilled Polenta, Persian Fetta, Marinated Olives, Roasted Bosc pear, Toasted hazelnuts, *v, vg*
Salt and Pepper Calamari, Crisp Curry Leaves, Toasted Almond Flakes, Caramelised Lemon and Aioli *gf, df*

Main

Fish of the day, Panzanella Salad & Pistou *gf, df*
Eye Fillet Steak, Roasted Potatoes, Herbed Beans, Jus *gf, df*

Desserts

Textures of Chocolate
Lemon and Lime Sorbet, Ginger Sponge, Charred Pineapple, Finger Lime, Meringue Crumble

Pricing

Canapes + Three courses **\$59pp**

Three courses **\$49pp**

Two courses **\$39pp**

Single Course **\$30pp**

Canapes only **\$15pp**

[Add 3 canapes to any menu **\$10pp**]