

SHARED ENTREE

Korean sweet & spicy chicken tenders celery, ranch

Salt & pepper squid lemon pepper, roasted garlic and lime aioli (gf)

Battered snapper taco corn and cabbage slaw, tomato salsa, sriracha mayo, lime, coriander (veo)

Roasted cauliflower za'atar, almond, cranberries, parmesan, turmeric tahini dressing (v, veo, gf)

CHOICE MAIN

Elote bowl charred corn, onion & tomato salsa, shredded cabbage, mexican cheese, blue tortilla chips, organic quinoa, rocket, coriander, sriracha mayo, avocado, lime roasted pepper and jalapeno vinaigrette (v, vgo, gf)

Market fish pan-seared local catch, rich coconut laksa sauce, potato wedge, sauteed Asian greens, crispy shallots, fresh coriander, lime

250G porterhouse medium cooked amelia park aged black angus beef, chips, rocket salad, red wine jus (gf)

CHOICE DESSERT

Basque burnt cheesecake baked spanish style cheesecake, macaroon, chocolate mousse, raspberry powder

Sticky date pudding warm pudding, vanilla bean ice cream, butterscotch sauce, biscoff biscuits crumbs

Pietro Gelato choice of two scoops of: Vanilla bean or double chocolate

2 COURSES | \$50 PER PERSON

3 COURSES | \$60 PER PERSON

SUITABLE FOR GROUPS 15 - 30 PEOPLE



CHOICE SET MENU

FUNCTION CATERING