

Set Menu

\$35 PER PERSON - PRE ORDER
\$40 PER PERSON - NO PRE ORDER
CHOOSE: 1 ENTRÉE 2 MAINS OR 2 MAINS 1 DESSERT
ADDITIONAL CHOICES \$7 PER PERSON

ENTRÉE

Smoked Salmon: petite potato, caper and dill salad.

Roast Vegetable Tartlet: medley of roasted vegetables, soft blue cheese, rocket, capsicum, coulis, sticky balsamic.

Grilled Chicken Tenders: marinated in herbs and lemon, pea and parmesan risotto. (Vegetarian option swap chicken for mushrooms)

Pickled Squid: Thai herb salad, chilli lime dressing, rice noodle.
(Vegan option, swap pickled squid for tofu)

Spiced Lentil Balls: tomato chutney and lemon

MAINS

Grilled Barramundi: baby spinach, cherry tomatoes, lime, lemongrass, coconut reduction.

Sirloin Steak: smashed potato, roasted vegetables, chasseur sauce.

Butterflied breast of chicken: spicy tomato chutney, Jamon and camembert cheese. with pear and rocket salad, and thick hand cut potato chips.

Gnocchi: honey, chili, mint, burnt butter, fresh rocket, parmesan.

Vegetable Lasagna, house made and served with salad
(can be made vegan upon request)

Moroccan lamb salad: mixed lettuce leaf, semi dried tomato, cucumber, olives and onion. Minted yoghurt dressing (Vegetarian option swap lamb for mushrooms)

DESSERTS

Panna Cotta: raspberry, mandarin, biscotti crumbs

Chocolate Mud Cake: Chantilly cream, strawberries

Mango Macadamia Cheese Cake: raspberry glaze

Fruit Salad: mix of seasonal fruits topped with honey yoghurt

Warm sticky date: with ice cream and butterscotch sauce.

Set Menu

\$60 PER PERSON
CHOOSE: 2 ENTRÉE, 3 MAINS, 2 DESSERTS
ADDITIONAL CHOICES \$10 PER PERSON

ENTRÉE

Smoked Salmon: petite potato, caper and dill salad.

Roast Vegetable Tartlet: medley of roasted vegetables, soft blue cheese, rocket, capsicum, coulis, sticky balsamic.

Grilled Chicken Tenders: marinated in herbs and lemon, pea and parmesan risotto. (Vegetarian option swap chicken for mushrooms)

Pickled Squid: Thai herb salad, chilli lime dressing, rice noodle. (Vegan option, swap pickled squid for tofu)

Spiced Lentil Balls: tomato chutney and lemon

MAINS

Grilled Barramundi: baby spinach, cherry tomatoes, lime, lemongrass, coconut reduction.

Sirloin Steak: smashed potato, roasted vegetables, chasseur sauce.

Butterflied breast of chicken: spicy tomato chutney, Jamon and camembert cheese. with pear and rocket salad, and thick hand cut potato chips.

Gnocchi: honey, chili, mint, burnt butter, fresh rocket, parmesan.

Vegetable Lasagna, house made and served with salad
(can be made vegan upon request)

Moroccan lamb salad: mixed lettuce leaf, semi dried tomato, cucumber, olives and onion. Minted yoghurt dressing (Vegetarian option swap lamb for mushrooms)

DESSERTS

Panna Cotta: raspberry, mandarin, biscotti crumbs

Chocolate Mud Cake: Chantilly cream, strawberries

Mango Macadamia Cheese Cake: raspberry glaze

Warm sticky date: with ice cream and butterscotch sauce.

Fruit Salad: mix of seasonal fruits topped with honey yoghurt

Set Menu

\$65 PER PERSON
CHOOSE: 2 ENTRÉE, 3 MAINS, 2 DESSERTS
ADDITIONAL CHOICES \$10 PER PERSON

ENTRÉE

Salmon Ceviche dressed with pickled ginger and citric acid, with a strawberry and grapefruit salad

Roasted capsicum and spinach risotto topped with charred cacciatore and herb infused olive oil

Vegetable tartlet with blue cheese, crispy leek and sticky balsamic

Coconut crumbed prawns with mango salsa and basil mayo topped with sriracha balls

Veal involtini. Filled with ham, spinach and fetta. With sweet potato mash and seeded mustard cream.

MAINS

Beef Fillet served medium with smashed yams, charred asparagus, Jus and béarnaise

Port Lincoln King Fish served on a mix of wild and white rice, with sautéed spinach and spicy tomato chutney.

Mushroom & spinach ravioli with sautéed forest mushrooms, roasted pine nuts and chilli and capsicum puree

Soy & Ginger Duck breast with a roasted orange reduction on water cress, chili and chestnuts

DESSERTS

Table cheese plate: selection of cheeses, served with quince paste, dried fruit, nuts and bread and crackers

Flour less chocolate cake served warm with ganache and iced coffee ice cream

Warm sticky date: with ice cream and butterscotch sauce.

Panna Cotta: raspberry, mandarin, biscotti crumbs



Platter Function Menu

Vegetarian Spring Rolls 20 units \$50

House made Vietnamese rice paper rolls, fried till golden and served with sweet chilli soy

Spicy Chicken Wings 20 units \$45

Crispy fried chicken wingettes, accompanied with our spicy wing sauce and blue cheese sauce

Cold Rolls 20 units \$45

Rice paper rolls filled with Asian herbs and vegetables with a sesame sweet chilli dressing

Sausage Rolls 24 units \$70

House rolled beef and hidden vegetable sausage rolls, served with BBQ and tomato sauce

Thai Fish Cakes 20 units \$35

Served with sweet chilli lime dipping sauce

Meatballs 20 units \$40

House made meatballs braised in spicy tomato chutney

Cocktail Skewers 15 units \$40

Choose either BBQ Beef, Chicken Satay, or Lamb Yiros

Savoury Muffins 12 units \$40

House made muffins, choose from either; bacon and egg, salami spinach and fetta, or vegetarian

Sliders 15 units \$60

Choose from either; the DoB Cheese Burger, Pulled Pork with slaw, Marinated chicken with lettuce and aioli, Spicy mushroom ragout with baby spinach



Platter Function Menu

Capsicum Spinach and Parmesan Arancini 15 units \$30

Capsicum and spinach risotto balls rolled in gluten free crumbs and fried till golden served with aioli

Crumbed Chicken Strips 20 units \$55

Tender chicken breast strips, crumbed in house and served with chilli mayo

Sandwiches 15 units \$60

Mixed fillings with dairy free and vegetarian options

Cucumber Bites 30 units \$30

Cucumber rounds filled with Asian herbs and vegetables, pickled ginger and fried shallots.

House made Scones 12 units \$30

Warm fresh scones served with whipped cream and strawberry jam.

Cheese Platter serves 20 \$60

Wedges of Vintage Cheddar, Camembert and Blue Cheese accompanied with quince paste, dried fruits, nuts and bread.

Dips Platter serves 20 \$40


Two house made dips. Carrot, cucumber and capsicum batters. Warm olives and crackers.

Anti-Pasto Platter \$80

Selection of cured meats, marinated vegetables and olives, pesto fetta, dips, cheeses and crackers, and vegetable sticks

Fruit Platter serves 20 \$35

Selection of season fruit including melons, grapes and berries



Breakfast Menu

\$17 PER PERSON - FOOD ONLY
\$25 PER PERSON - WITH COFFEE AND JUICE

BIRCHER MUESLI

A delicious combination of gluten-free cereals, seeds, juicy fruit pieces and a pinch of coconut. Soaked in Almond milk with a sprinkle of cinnamon and topped with berry compote.

EGGS AND BACON

Scrambled eggs and rasher bacon, toast, roast tomato and mushrooms.

MUSHROOM AND FETTA

Whole oven baked field mushroom topped with sautéed spinach, tomato, hash brown and Danish fetta.

FRUIT SALAD

Sliced and diced fresh seasonal fruit, drizzled with honey and topped with Greek yoghurt.

Drinks Package

BRONZE

\$35 PER PERSON FOR 3 HOURS

GLASS

- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet

PINT

- Furphy
- Coors
- Hills Apple Cider

- Hahn Light

GOLD

\$55 PER PERSON FOR 3 HOURS

- 6 wines from list of package wines

PINT

- Any Available

- Hahn Light
- James Boags
- Corona
- Peroni

SILVER

\$45 PER PERSON FOR 3 HOURS

GLASS

- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet

PINT

- Coopers Pale
- Hahn Super Dry
- Hills Cider
- Coopers Session
- Furphy

- Hahn Light

Package List Wines

*FOR GOLD DRINKS PACKAGE

BUBBLES

- Alpha Box & Dice
- Tatachilla Brut
- Janz
- Molly 'Miss Molly' Sparkling Shiraz

RED

- Unico Zelo 'Truffle Hound' Nebbiolo Barbera
- Bremerton 'Coulthard' Cabernet Sauvignon
- Mysterious Diggings Pinot Noir
- Jericho GSM
- Tim Smith 'Bugalugs' Shiraz
- Molly Dooker 'The Boxer' Shiraz
- Ministry of Clouds Temp Granche

WHITE

- Mars Needs Moscato
- Pike & Joyce 'beurre Bosc' Pinot Gris
- Giesen Sauvignon Blanc
- Fat Bastard Chardonnay

ROSÉ

- Rockford Alicante
- Hustle & Vine 'The Rose that Grew From Concrete'