

# 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