



## **Set Function Menus for Parties up to 42.**

### **Exclusive Room Hire Fees:**

**(Limited to 90 mins for lunch & 2 hours for dinner)**

30+ adult paying guests- no charge

20 to 29 adult paying guests: \$600

15 to 19 adult paying guests: \$800

Less than 15 guests: POA

### **Exclusive Room Hire Fees:**

**(Limited to 3 hours for lunch & 3.5 hours for dinner)**

30+ adult paying guests- \$500

20 to 29 adult paying guests: \$ 800

15 to 19 adult paying guests: \$1000

Less than 15 guests: POA

**(SUBJECT TO COVID-19 Regulations)**

**\$65 per person**

**2 Course meal**

- ❖ **Sharing platters of selection of starters (choose 1) \*\***
  - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF);
  - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goats' cheese, smoked almonds (GF and Vegan options available);
  - ❖ BATTERED CALAMARI with preserved lemon tartare;
  - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
- ❖ **Mains alternate or sharing platters (choose any 2)**
  - ❖ FISH OF THE DAY with tapenade, roasted vegetables, eggplant puree. (GF option)
  - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option);
  - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens and garden herbs; (GF option);
  - ❖ FREE RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted brussel sprouts, red wine reduction (GF option);
  - ❖ GNOCCHI SALSICCIA with pumpkin, pork & fennel Sausage & shaved Pecorino;
  - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata;
  - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available);
  - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Sharing sides: Mixed leaf salad, chardonnay vinaigrette and chips**
- ❖ **One regular coffee or tea per guest**
- ❖ **\*\*Alternative to Shared Starters: Seasonal Dessert served as alternate plates or a selection of sharing Petit Fours**

GF: Gluten Free; V: Vegetarian; DF: Dairy Free

**Please notify staff of any dietary requirements. Our dishes may contain traces of allergens**

**\$85 per person**

**3 course meal**

- ❖ **Complimentary house made FOCACCIA & extra virgin olive oil**
- ❖ **Sharing platters of selection of starters (choose 3)**
  - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF);
  - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goats' cheese, smoked almonds (GF and Vegan options available);
  - ❖ BATTERED CALAMARI with preserved lemon tartare;
  - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
- ❖ **Mains alternate or sharing platters (choose any 2)**
  - ❖ FISH OF THE DAY with tapenade, roasted vegetables, eggplant puree. (GF option)
  - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option);
  - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens and garden herbs; (GF option);
  - ❖ FREE RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted brussel sprouts, red wine reduction (GF option);
  - ❖ GNOCCHI SALSIACCIA with pumpkin, pork & fennel Sausage & shaved Pecorino;
  - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata;
  - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available);
  - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Sharing sides: Mixed leaf salad, chardonnay vinaigrette and chips**
- ❖ **Seasonal Dessert served as alternate plates or a selection of sharing Petit Fours**
- ❖ **One regular coffee or tea per guest**

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**\$98 per person**

**3 Course meal and welcome drink**

- ❖ **Glass of sparkling wine/wine upon arrival**
- ❖ **Complimentary house made FOCACCIA & extra virgin olive oil**
- ❖ **Sharing platters of selection of starters (choose 3)**
  - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF);
  - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goats' cheese, smoked almonds (GF and Vegan options available);
  - ❖ BATTERED CALAMARI with preserved lemon tartare;
  - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
- ❖ **Mains alternate or sharing platters (choose any 2)**
  - ❖ FISH OF THE DAY with tapenade, roasted vegetables, eggplant puree. (GF option)
  - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option);
  - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens and garden herbs; (GF option);
  - ❖ FREE RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted brussel sprouts, red wine reduction (GF option);
  - ❖ GNOCCHI SALSICCIA with pumpkin, pork & fennel Sausage & shaved Pecorino;
  - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata;
  - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available);
  - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Sharing sides: Mixed leaf salad, chardonnay vinaigrette and chips**
- ❖ **Seasonal Dessert served as alternate plates or a selection of sharing Petit Fours**
- ❖ **One regular coffee or tea per guest**

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