

# LUNCH/DINNER FUNCTIONS

1 course - \$40  
2 courses - \$55  
3 courses - \$65

For groups of 25–70 guests.  
Each course is served alternate drop, with  
your choice of two dishes per course.

## Mains

### 300g Clare Valley Striploin

Crispy potatoes, portabello mushroom,  
broccolini, shiraz glaze

### Crispy Skin NT Barramundi

Leek & mustard risotto, grilled asparagus,  
lime hollandaise

### Farm House Chicken Breast

Chat potatoes, broccolini, pine nut  
semidried tomato sauce

### Pesto Gnocchi

Zucchini ribbons, peas, Spanish onion,  
parmesan, fresh herbs

## Entrees

### Mini Chicken Caesar Salad

Poached chicken, cos lettuce, bacon,  
parmesan, crispy croutons

### Seered Angus Beef

Cajun spiced beef, house chimichurri

### Roma Tomato Bruschetta

Basil pesto, Danish fetta

### Salt & Pepper Squid

Chili & capsicum relish

## Desserts

### Chocolate Lava Cake

Double Cream, chocolate soil, fresh  
raspberries

### Sticky Date Pudding

Almond praline, vanilla bean ice  
cream, butterscotch sauce

### Mini Churros

Raspberry smash, rich chocolate sauce

### Chef's Cheese Platter

Selection of cheese, lavosh & dried fruit

#### Benefits:

Premium table settings, including tablecloths, are provided.

Full table service provided.

Private & semi private areas available.

#### T&Cs:

Compulsory for groups of 25 to 70 guests.

Final guest numbers & course selection must be received at least 48 hours before your booking.

\$1000 non refundable deposit is required to confirm reservation.

**No split payments of bill**