

Function Dinner

Entree

Thai fish cakes with flaked red emperor, sugar snaps & bean sprouts, Asian slaw with nouc cham dressing

Crispy pork Tacos, picalo de galo, cabbage slaw, avocado & baja sauce

Spiced salt and pepper squid, Asian slaw, Nahm Jim, coriander & lime dipping sauce

Flakey pastry tart, goats cheese, caramelized onion, tomato, basil & rocket.

Mains

House made ricotta gnocchi & crispy pork belly, butternut pumpkin, kale, sauce vierge, chilli, rocket & parmesan salad

Roasted pumpkin, spinach & lentil dahl, coconut yoghurt, mango chutney, pickled vegetables & pappadums

Tempura Flathead, house tartare, mushy peas, malt vinegar & rustic cut chips

Braised Wagyu & mushroom pot pie, minted mushy peas, roasted garlic chat potato & a flakey pastry lid

Slow roasted lamb & Moroccan pearl cous cous salad, grilled zucchini, asparagus, pomegranate, currants, almonds & cumin yoghurt

Dessert

Steamed sticky date pudding, butterscotch Sauce & vanilla bean ice cream

Banoffe pie sundae, salted caramel ice cream, dolche de leche, pecans & caramelised banana

Pear tarte tatin with vanilla bean ice cream & butterscotch sauce

Milk chocolate fondant with mint chocolate chip ice cream

Affogato with kahlua, espresso, vanilla bean ice-cream & cinnamon sugar twist

Main course only \$35, 2 courses \$50, 3 courses \$60. Choose 2 items from each course, no BYO

