

Function Menu

Entree

*Beetroot, horseradish & dill cured salmon,
grilled polenta, pickled red onion & beetroot,
sour cream dressing*

*Twice baked Roquefort cheese souffle,
watercress & walnut salad*

*Pate de Champagne: Terrine of pork, duck,
speck, chicken livers & pistachios.
Served with gribiche, red onion jam & crostini*

Mains

*Crisp skin barramundi, kipfler potato, green beans,
red onion, feta, toasted almonds & garlic parsley butter*

*Pan fried spiced poussin, roast pumpkin, labneh,
walnut & pear salad, romesco sauce*

*Roast rump of spring lamb, tartiflette,
smashed green peas & shaved fennel*

Dessert

Crêpe Suzette & cinnamon ice cream

Classic Vanilla crème brulée & Balsamic strawberries

Apple tarte Tatin & vanilla ice cream

\$90 per person

