



FUNCTION MENU

\$37 Set 2 Course	Main + Selection of Breads: Chilli & Parmesan Bread, Garlic Bread, Herb & Cheese Bread, Turkish Bread, Sweet Chilli Pizza	Order Taken
\$46 Set 2 Course	2 Entrees + 2 Mains or 2 Mains + 2 Desserts	Served Alternately
\$48 Set 2 Course	Entree + Main OR Main + Dessert	Order Taken
\$50 Set 3 Course	Soup + 2 Mains + 2 Desserts	Served Alternately
\$57 Set 3 Course	Choice of 3 Entree + 3 Main + 3 Dessert	Order Taken

ENTREE

Crumbed Calamari Lemon pepper crumbs, aioli & lemon (gf)

Garlic Prawns Tiger prawns, creamy garlic sauce with basmati rice & fresh herbs (gf)

Greek Salad Tender slow-cooked lamb shoulder cooked medium-rare, olives, semi-dried tomatoes, red onion, spinach leaves & goat's cheese finished with tzatziki (gf)

Arancini Balls (3) Tomato, basil & mozzarella (v)

Pumpkin Salad Roasted pumpkin, red onion, roasted beets, goat's cheese, broccolini, rocket, pepitas & parmesan (gf) (v)

MAIN

Porterhouse Steak

300 gram prime porterhouse cooked medium with mushroom sauce served with creamy mash & steamed vegetables

Thai Green Curry

Slow cooked chicken, seasonal vegetables & fresh herbs served with steamed rice & flat bread (gf)

Tasmanian Salmon

Crispy skin salmon served on chat potatoes, steamed broccolini, carrots, & green beans with a creamy lemon sauce (gf)

Vegetarian Lasagne

Layers of grilled mediterranean vegetables, pasta sheets with napoli sauce baked with cheese & served with greek salad (v)

Nasi Goreng

Chicken, bacon, shrimp, chilli & rice finished with shallots & a fried egg (gf) (v)

Chicken Parmigiana

Crumbed chicken fillet topped with ham, napoli & mozzarella with chips & salad

Chicken Risotto

Chicken breast pieces with roast pumpkin, semi-dried tomato, pine nuts & spinach topped with parmesan cheese (gf)

Beef Brisket Ragù

Slow braised beef brisket, rich red wine, tomato sauce, spaghetti & parmesan

DESSERT

Sticky Date Pudding Individual pudding served with a warm butterscotch sauce & double thick cream

House Made Meringue berry coulis, fresh fruit & double cream

Lemon Tart lemon curd, crisp pastry, double cream, strawberry & coulis

Chocolate Brownie served with chocolate ganache, ice cream & hazelnut praline

(gf) (v) these items can be prepared gluten free on request