



FUNCTION MENU ONE

\$35 PER PERSON—2 COURSE

Entrée (Please choose an Entrée)

Soup of the Day

Caeser Salad

Main

Chicken Breast with Roasted Chats, Greens, Seeded Mustard & Bacon Cream Sauce

Served with a Bread Roll

FUNCTION MENU TWO

\$45 PER PERSON FOR 2 COURSES ALTERNATE SERVE

(Please Choose 2 Entrées **OR Desserts **AND** 2 Mains)**

Entrée Selections (Choose 2 Only)

Soup of the Day

Baked Goat Cheese Tart with a Pear, Rocket & Parmesan Salad

Cajun Chicken & Quinoa Salad with Pumpkin, Beetroot & Dates **(GF)**

Or

Dessert Selections (Choose 2 Only from Function Menu 3 Below)

Mains Selections (Choose 2 Only)

Served with a Bread Roll

Slow Roasted Lamb Shoulder Roasted Vegetables, Greens & Jus **(GF)**

Barramundi with Sweet Mash, Beans & Asian Glaze **(GF)**

Braised Pork Belly with Mash, Greens, Apple Chutney & Jus **(GF)**

Chicken Breast with Roasted Chats, Greens, Seeded Mustard & Bacon Cream Sauce **(GF)**

Vegetarian & Dietary Requirements catered for please ask at the time of Booking.

FUNCTION MENU THREE

\$55 PER PERSON FOR 3 COURSES ALTERNATE SERVE

(Please Choose 2 Dishes from Set Menu Two **Above & 2 Desserts Below)**

Desserts Selections (Choose 2 Only)

Sticky Date Pudding with Butterscotch Sauce

Pavlova with Berry Compote & Ice-Cream **(GF)**

Vanilla Pannacotta with Passionfruit Coulis & toasted Coconut **(GF)**

We cater for Dietary Requirements please ask at the time of Booking