



Sit Down

PLATED

On the Table - Choose One

FRESHLY BAKED BREAD ROLLS & BUTTER **VG0**

NAAN BREAD & CURRY BUTTER **VG**

First Course - Choose One

BEEF RAVIOLI WITH A CREAMY MUSHROOM SAUCE

GOAT CHEESE ARANCINI WITH A SPICY TOMATO RELISH, TRUFFLE AOILI, PARMESAN REGGIANO **VG**

CROCODILE SPRING ROLLS WITH LEMON MYRTLE SWEET CHILLI SAUCE **GFO**

CARAMELISED ONION, GOAT CHEESE, NT HONEY, CHERRY TOMATO TART **VG**

Second Course - Choose One

HONEY LEMON MYRTLE CHICKEN, PINE NUTS, PARMESAN & CREAMY POTATO MASH **GF**

PAN FRIED BARRAMUNDI WITH WILD RICE, PEA PUREE, DESERT LIME BEURRE BLANC, SPICED

BUSH TOMATO RELISH & CHERRY TOMATO **GF**

BRAISED BEEF CHEEKS WITH ROASTED BEETROOT, HONEY MUSTARD GLAZED CARROT, BUSH DUKKHA,
MASH POTATO & JUS **GF**

LAMB CUTLET WITH ROSEMARY, GARLIC, SALT BUSH & CURRIED PUMPKIN **GF**

ROAST CAULIFLOWER STEAK WITH THYME, SWEET PICKLED ONIONS, ROASTED PINE NUTS & RED
WINE JUS **VG**

Third Course - Choose One

LEMON MERINGUE TART WITH BERRY COMPOTE **VG**

COCONUT & UBE PANNA COTTA **VG GF**

3 CHEESES, COLD MEATS & FRESH FRUIT (ON THE TABLE TO SHARE)

2 Course or 3 Course
\$114 per person | \$136 per person

+ Add Alternate Drop
\$4 per person

Minimum 50 guests

+Add 1 hour Canapes on arrival
\$34 per person

Prices Include:
Crockery, Cutlery & Staff
for the event

