



FIXED PRICE PREMIUM MENU

\$45 per head 2 course or \$55 per head 3 course

Private Dining room, 10 people minimum, 50 maximum

Entrée Platters to share - even split

Ploughmans Platter – assorted cold meats, pickled vegetables and bread

Trio dip platter with pitta bread

Main - even split with your choice of 2 selections

Roasted Free Range Chicken Breast - filled with a salpicon of roast capsicum, chorizo and shallots, served on garlic mash with steamed broccolini and baby carrots and drizzled with a tarragon chicken valoute

Roast Lamb Rump - served medium rare with roasted tomato & green beans on sweet potato and nutmeg mash

Herb Crusted Atlantic Salmon - served with a white wine lemon caper sauce and mediterranean style roasted vegetables

Roast Beef Sirloin (Porterhouse) - smothered in dijon mustard, fresh chopped herbs and a red wine jus. served with hasselback potatoes and seasonal vegetables

Chicken Genovese - tender chicken breast fillet filled with mozzarella cheese and covered with a creamy spanish onion, basil and sundried tomato sauce. served on mediterranean style vegetables

Dessert - even split of 2 selections

Homemade Sticky Date Pudding with butterscotch sauce and vanilla ice cream

Creme Bruleé

Apple and Rhubarb Crumble served with double cream

- Please advise staff of any food intolerances or special requirements.
- Private room is complimentary for groups of 20+ guests
- No room hire charge for smaller groups if willing to share dining room with other guests
- Please contact staff if you would like to bring a celebration cake so that we can explain our BYO cake policy
- Please advise of any cancellations by 10am of the function date to avoid paying for any "no shows"
- \$100 deposit required to book
- Final numbers and full pre-payment of food required 1 week prior to the function