



FUNCTION MENU

2 COURSE MEAL PACKAGE - \$68 PP
3 COURSE MEAL PACKAGE - \$88 PP

ADDITIONAL COFFEE & TEA, MINT CHOCOLATE - \$3 PP



ENTRÉE

FRESH SYDNEY ROCK OYSTERS YUZU
VINAIGRETTE

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SALMON TERRINE WITH MELBA TOAST

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PAN FRIED LIME SCALLOP WITH MANGO PUREE &
HEIRLOOM TOMATOES

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WHITE WINE POACHED PEAR TOPPED WITH
SAUTEED MINI MORELS & CHANTERELLES IN
WALNUT CREAM

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SEARED LAMB LOIN WITH BUTTER MONGOLIAN
AND CHICKPEA PUREE

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PAN FRIED PRAWNS WRAPPED IN PANCETTA IN
TRUFFLE CREAM

MAINS

PAN FRIED ATLANTIC SALMON WITH ROAST FENNEL AND PRAWN MOUSSE
EGG ROLL IN DILL LEMON BUTTER

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SALTWATER BARRAMUNDI WITH PRAWN SARONG, CHARRED ASPARAGUS,
HEIRLOOM CARROTS AND LOBSTER JUS

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LOBSTER TAIL WITH MOREL RISSOTO AND ASPARAGUS CREAM
(ADDITIONAL \$10)

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SLOW COOKED DUCK CONFIT WITH THOUSAND LAYER DUCK FAT POTATOES
IN ORANGE SAUCE

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HERB HONEY MUSTARD CRUSTED LAMB RACK WITH CREAMY POTATO
GRATIN, ASPARAGUS, CHERRY TOMATO DRIZZED WITH PORT WINE JUS

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RED BRAISED SLOW COOKED PORK BELLY WITH BROCOLINI, RAINBOW
CHARD

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PAN FRIED POTATOES GNOCCHI WITH BROCCOLINI, SNOW PEAS, ZUCHNNI,
CHERRY TOMATOES, CREAMY LEMON BUTTER BASIL PESTO.

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EYE FILLET WITH BROCOLINI, SAUTEED BABY CARROTS, SWEET POTATO
MASH WITH BEET FLUID JEL AND BEARNAISE SAUCE

DESSERTS

COCONUT PASSIONFRUIT PANACOTTA WITH PINEAPPLE, PINEAPPLE GEL,
DRIED MERINGUE COCONUT STICKS (V) (GF)

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TIRAMISU WITH VANILLA ICE CREAM, WALNUT AND SALTED CARAMEL
SAUCE

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BLACK FOREST CAKE WITH BABY RED WINE PEAR WITH MIXED BERRY
COULIS

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CHOCOLATE FOUNDANT WITH VANILLA ICE CREAM, BABY APPLE, VANILLA
AND PISTACHIO FAIRY FLOSS

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WHITE CHOCOLATE YOGHURT BAR WITH FRESH BERRIES AND MATCHA
CREAM

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VANILLA SLICE WITH MACARON AND SCOTCH BUTTER