

harbour view room & fireside dining menus.

option 1

2 course menu \$65 per person

(Shared starter with choice of mains & sides OR choice of mains with sides with shared bite sized dessert platter)

Organic sourdough with olive oil

Shared Entree (choose 3 options shared style to table)

Shredded lamb, cumin, feta, rocket in brik pastry with mint, yoghurt & micro greens (gf)

Cured salmon, baby capers, candy beets, horseradish mascarpone & verjuice (gf)

Fried potato gnocchi with feta, chorizo, asparagus, parmesan, olive oil (vo)

Ginger & soy quail with Asian slaw, pickles & sriracha (df)

Grilled baby octopus, heirloom tomato salsa & butter sauce (gf)

Chickpea falafel with tzatziki, tomato, mint & cucumber salad (v)

Choice of Mains (choose 3)

300g Porterhouse steak served with Rustic fries, garden salad & red wine jus (cooked medium) (gfo)

BBQ chicken breast with Israeli couscous, onion, tomato, almond, greens & gravy

Lamb rump with heirloom vegetables, feta, pea puree & jus (gf)

Cannelloni with roasted pumpkin, parmesan, pine nuts, Napoli & bechamel sauce (v)

Crispy duck with bok choy, choy sum, orange, pickled cucumber & hoisin (df)

Market fish with celeriac remoulade, sauteed greens, butter sauce (gf)

Roasted vegetable salad with flat mushroom, goats curd, spinach & grains (vg)

Sides

Roasted baby potatoes with pesto & feta (v,gf)

Rocket, pear & parmesan salad (v,gf)

Desserts – shared bite sized dessert platter

Lime & coconut cheesecake (gf)

Custard & fresh fruit tarts (gf)

Lemon meringue tart

Chocolate walnut fudge

Triple chocolate mousse

Please note groups over 40 must choose 2 items each course served on alternate drop basis

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option 2

3 course menu \$75 per person

(Individual entree, main with sides & dessert)

Organic sourdough with olive oil

Choice of Entree (choose 3)

Shredded lamb, cumin, feta, rocket in brik pastry with mint, yoghurt & micro greens (gf)

Cured salmon, baby capers, candy beets, horseradish mascarpone & verjuice (gf)

Fried potato gnocchi with feta, chorizo, asparagus, parmesan, olive oil (vo)

Ginger & soy quail with Asian slaw, pickles & sriracha

Grilled baby octopus, heirloom tomato salsa & butter sauce (gf)

Chickpea falafel with tzatziki, tomato, mint & cucumber salad (v)

Choice of Mains (choose 3)

300g Porterhouse steak served with Rustic fries, garden salad & red wine jus (cooked medium) (gfo)

BBQ chicken breast with Israeli couscous, onion, tomato, almond, greens & gravy

Lamb rump with heirloom vegetables, feta, pea puree & jus (gf)

Cannelloni with roasted pumpkin, parmesan, pine nuts, Napoli & bechamel sauce (v)

Crispy duck with bok choy, choy sum, orange, pickled cucumber & hoisin (df)

Market fish with celeriac remoulade, sauteed greens, butter sauce (gf)

Roasted vegetable salad with flat mushroom, goats curd, spinach & grains (vg)

Sides

Roasted baby potatoes with pesto & feta (v,gf)

Rocket, pear & parmesan salad (v,gf)

Choice of Desserts (choose 3)

Rich chocolate cheesecake with smashed toffee, brandied cherries & cream (gf)

Toffee apple annie with caramel sauce & vanilla bean ice-cream

Lemon tart with a shortbread crust, Chantilly cream & fresh fruit

Black forest stack with cherry coulis & chocolate fudge ice-cream (gf)

Chocolate vegan brownie, coyo yoghurt & mixed berries (vg,df,gf)

Raspberry white chocolate dome with sponge & berry puree (gf)

Please note groups over 40 must choose 2 items each course served on alternate drop basis

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option 3

4 course menu \$85 per person

(Canapes on arrival, 3 course menu with sides)

Organic sourdough bread & olive oil

Canapes

Chef's selection of three canapes per person on arrival

Choice of Entree (choose 3)

Shredded lamb, cumin, feta, rocket in brik pastry with mint, yoghurt & micro greens (gf)

Cured salmon, baby capers, candy beets, horseradish mascarpone & verjuice (gf)

Fried potato gnocchi with feta, chorizo, asparagus, parmesan, olive oil (vo)

Ginger & soy quail with Asian slaw, pickles & sriracha

Grilled baby octopus, heirloom tomato salsa & butter sauce (gf)

Chickpea falafel with tzatziki, tomato, mint & cucumber salad (v)

Choice of Mains (choose 3)

300g Porterhouse steak served with Rustic fries, garden salad & red wine jus (cooked medium) (gfo)

BBQ chicken breast with Israeli couscous, onion, tomato, almond, greens & gravy

Lamb rump with heirloom vegetables, feta, pea puree & jus (gf)

Cannelloni with roasted pumpkin, parmesan, pine nuts, Napoli & bechamel sauce (v)

Crispy duck with bok choy, choy sum, orange, pickled cucumber & hoisin (df)

Market fish with celeriac remoulade, sauteed greens, butter sauce (gf)

Roasted vegetable salad with flat mushroom, goats curd, spinach & grains (vg)

Sides

Roasted baby potatoes with pesto & feta (v,gf)

Rocket, pear & parmesan salad (v,gf)

Choice of Desserts (choose 3)

Rich chocolate cheesecake with smashed toffee, brandied cherries & cream (gf)

Toffee apple annie with caramel sauce & vanilla bean ice-cream

Lemon tart with a shortbread crust, Chantilly cream & fresh fruit

Black forest stack with cherry coulis & chocolate fudge ice-cream (gf)

Chocolate vegan brownie, coyo yoghurt & mixed berries (vg,df,gf)

Raspberry white chocolate dome with sponge & berry puree (gf)

Please note groups over 40 must choose 2 items each course served on alternate drop basis