



## FUNCTION MENU NO 1

### ENTRÉE

**Salt and Pepper Calamari**  
Served with Asian salad & garlic aioli

**House Made Lamb Ragu Gnocchi**  
Slow cooked lamb ragu on house made potato gnocchi with basil herbed yoghurt

**Vegetable Spring Rolls**  
Served on an Asian Salad with a dipping sauce

**Pumpkin, Red Curry & Persian Feta Arancini**  
With a bush tomato relish

### MAIN

**Slow Roasted Porterhouse**  
With a red wine jus

**Prosciutto Wrapped Chicken**  
Chicken breast filled with feta, spinach, sundried & pine nuts topped with a sage butter sauce

**Slow Roasted Lamb Shoulder**  
With vegetable parcel, creamy mash & pan juice gravy

**Crispy Skinned Atlantic Salmon**  
Topped with a salsa verde

**Red Wine Braised Beef Brisket**  
With garlic & thyme mash & pan gravy

### DESSERT

**Orange and Almond Cake (gf)**  
Served with zesty glaze & double cream

**Pear and Walnut Cake (gf)**  
Served with double cream

**Slow Baked Lemon Tart**  
Served with raspberry coulis & double cream

**Selection of local cheese, fresh fruit & crackers \$6 pp**

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Choose two items from each course- alternate serve  
TWO COURSES - \$35.00      THREE COURSES - 39.00  
*All special dietary requirements available upon request.*