



3 course
+ FREE selected
wine, beer
or soft drink p/p

\$75
p/p

SET
MENU

Special menu - minimum 10 people, 48 hours notice required

TO START

Choice of:

Pork Croquettes

with pineapple Salsa & horseradish mayo

Lemon Pepper Squid

with squid ink potato mash, lime, chili & mango dressing

Crispy Corn & Black Bean Fritters

with avocado puree, vegan beetroot aioli & toasted cashew coconut granule (vegan) (GF)

MAINS

Choice of:

Sirloin Steak

with Cajun spiced green, potato gratin, smoky citrus butter & creamy green peppercorn sauce (cooked medium rare)

Slow Cooked Pork Belly

with potato mash, kale, butternut puree, crispy shallots & jus

Harissa Lamb Shoulder

with cauliflower cashew puree, broccolini, harissa jus, Moroccan mint yogurt & dukkah

Vegan Lasagna

with Italian sauce paired with zesty arugula salad, dressed in coconut mango & topped with toasted almond (vegan, gluten free)

DESSERTS

(Desserts will be served by alternate drop)

Caramel Sticky Date Pudding

with gingernut crumbs & vanilla ice cream

Pavlova

with mixed berry compote, toasted cashew coconut crumbs & vanilla ice cream

Please advise our team if you have a special dietary requirement.

