

Functions Menu

Please select any 2 of the following entrees, mains or desserts:

Entrée

Pork

apple passion fruit reduction & micro herb salad

Crispy mushroom

thyme & mozzarella risotto balls served with aged Parmesan & citrus wedges

Pan seared sea Tasmanian sea scallops

garlic, shallot and citrus butter

Mushroom ravioli

roasted pumpkin, feta and pine nuts

Main

Saltwater Barramundi

celeriac, horse radish puree, lemon confit, broccolini & snow peas

Oven roasted salmon fillet

soft herb crust served on a bed of saffron infused risotto

Pan seared fillet of beef

truffle mashed potato, red wine jus and crispy leek

Herb crusted rack of lamb

served on a bed of ratatouille and balsamic reduction

Pan Seared snapper fillet

refreshing capers and lemon butter sauce

Dessert

Dark chocolate mousse

Italian meringue and dehydrated raspberries

Caramelized apple tart

cream and ice cream

Oven baked figs

spiced honey, candied pistachio & mascarpone

Individual sticky date pudding

butterscotch sauce & vanilla Ice cream

2 courses \$49 per person.

The 2 course selection can be entrée and main or main and dessert.

3 courses is \$62 per person

This menu is an alternate drop menu

These are set price packages (members discount does not apply)