

Function menus

On the table

OTI bread / orange and fennel olives/ Dukka/ Persian feta/ e.v.o.o

Entrée

Gazpacho of local red claw/ avocado crème fraiche

Semi dried tomato/ tarragon and coconut risotto

Smoked salmon/ cauliflower pannacotta/ basil oil

Carpaccio of snapper/ sesame and ginger/ micro herbs

Linguini of cuttlefish/ smoked truss tomatoes

Mains

Pancetta wrapped barramundi/ orange butter/ caramelized whitlof carrot puree

Confit yellow fin tuna/ puy lentils/ salsa verde

Pan roasted mangrove jack/ crisp corn cake/ ginger and shouxing broth

Twice cooked ballontine of quail/ oak beach rocket/ goats cheese and caramelized figs

Roasted sirloin of grain fed beef/ béarnaise/ pomes frites/ watercress

Fresh caught Mud crabs on request/ chilled or chili extra 70pp per kilo

Dessert

Marreba gold pineapple tart tatin/Philly cheese crust/ gingerbread ice-cream

Mini Pavlova/ king island crème/ passionfruit and Bowen mango

Crème caramel/ cinnamon sugar dusted doughnut

Valhorna chocolate mousse/ vanilla bean ice-cream/ peanut crumble

Menu options

1. Two courses w bread set menu @ 65pp

2. Two courses w bread choice menu @ 73pp

3. Three courses w bread set menu @ 75pp

4. Three courses w bread choice menu @ 83pp

15% applies to public holiday and Sundays

Please note that the menu options above are a guideline, we can accommodate any of your needs and desires, dietary requirements will happily be met, and will be required 2 weeks prior to event with final guest numbers.