



## Function menu

Served as an alternate drop

### Entrees

Confit pork belly, braised red cabbage, roast pumpkin puree, port jus

Scallops with roasted capsicum puree, prosciutto dust

White anchovy fettucine with olives, capers tossed through a Napolitano sauce with fresh basil.

Grilled haloumi and roast pepper salad finished with pesto, rocket and macadamias

### Mains

Roast chicken supreme, kipfler potatoes broccolini and pesto cream.

Pan roasted salmon on a dill, lemon and zucchini risotto

Chilli, caper, cherry tomato pasta, finished w/ rocket and crème fraiche

300g grass fed sirloin w/ tomatoes, roast potatoes, steamed greens

House made gnocchi with pork and fennel ragu, and 30-month parmesan

Semi-dried tomato, spinach and pine nut risotto served in a whole red capsicum with bocconcini

### Desserts

Lemon soufflé with Chantilly cream

Mini pavlova with fresh fruit

Chocolate tart with cherry biscuit

Vanilla cream brulee with almond biscotti

Please select three choices from each course above

2 courses - \$45 / 3 courses - \$55