



3 Course Sit Down Menu

Entrée served 50/50

Beetroot & Dill Cured Salmon w beetroot sour cream, & pickled red onions

or

Risotto, mixed mushroom, truffle oil, fetta, gentleman's relish, spinach & asparagus (v, gf)

Mains served 50/50

Gold Band Snapper, celeriac puree, puy lentils, braised fennel, black garlic & seaweed butter (gf)

or

Lamb Shoulder Presse Lamb Shoulder presse, eggplant puree, eggplant cannelloni, saffron coconut yoghurt, gentleman's relish & red wine jus

Dessert served 50/50

Decadent Chocolate Cake, crunchy caramel, raspberry gel, seasonal berries (gf)

Roasted Macadamia, honey fig tart, salted caramel, almond crumble, crème angelize

or

Decadent Chocolate Cake, crunchy caramel, raspberry gel, seasonal berries (gf)

Roasted Macadamia, honey fig tart, salted caramel, almond crumble, crème angelize

Cost is \$60 per person