



3 Course Sit Down Menu

Entrée served 50/50

Crispy Calamari, lemon and black pepper dusted calamari strips, rocket, tomato & cucumber salsa topped w honey mustard dressing (df)

Pork Belly Curry, twice cooked pork belly, red curry & coconut, aromatic basmati rice, thai basil, fresh chilli, green shallots (gf)

Mains served 50/50

Kingfish, fillet of baby hiromasa kingfish, paris mash potato, grilled zucchini, Spanish sausage & tomato ragout (gf)

Beef Short Ribs, sticky braised beef short ribs, celeriac puree, saute wild mushrooms, baby broccoli, kale, green beans red wine jus topped w fried onion rings

Dessert served 50/50

Baked Lemon Tartlet

Pistachio & Chocolate Gateaux (gf)

Cost is \$60 per person