



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)

or

Risotto, Wild mushroom, asparagus, braised celery, baby spinach & micro herb salad (v)

Mains served 50/50

Pork Belly, braised pork belly, sweet corn puree, crumbed polenta chips, caramelized baby leek, crispy sage, apple cider braised sauce (gf)

or

Chargrilled Salmon Fillet, pea & barley risotto, smoked walnuts, parmesan ill cream, roasted radish, braised celery, apple relish (gf)

Dessert served 50/50

Chocolate Nemesis, praline, mousse, raspberry compote & chocolate crumbs (gf)

or

Crème Brulee w fruit coulie

Cost is \$60 per person