



3 Course Sit Down Menu

Cost is \$60 per person

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, chicken, peas, pesto, smoked ricotta, pinenuts & parmesan (gf)

Mains served 50/50

Sticky Chicken Breast, marinated cornfed chicken breast w coconut yoghurt, cucumber, roquette, nam jim, red onion, coriander, red chilli, bean sprouts & cashew salad (gf,df)

or

Chargrilled Salmon Fillet, burnt honey yoghurt, smoked beetroot, red cabbage, charred broccolini, black pepper strawberries

Dessert served 50/50

Orange Blossom Panna cotta, blood orange gel, kataifi, seasonal berries

or

Pistachio Joconde, mango cremeux, passionfruit curd, sesame crumbs(gf)