

## Winter/Spring 2024 Group and Function Set Menu

### Set Menu (below)

\$65 for 2 courses | \$75 for 3 courses  
Your choice of 2 from each course  
to be served as an alternate drop

### OR choose from our a la carte Menu

Minimum spend of \$50  
per person (up to 30 guests)

### Children's Menu

Based on 2 courses  
for \$18 per child

### ENTRÉE Bread & Butter To The Table To Share

Beetroot & Stracciatella Salad (VEG)

Roasted Beetroot, Macadamia, Chardonnay Burnt Vinaigrette

Pork & Pistachio Terrine (GF)\*

With Pickled Vegetables And Figs

Cocktail de Crevettes

Queensland King Prawns, Macadamia Puree, Grilled Cucumber Dill Oil, Finger Lime

### MAINS Shoestring Fries And House Salad To The Table To Share

Half-Roasted Chicken (GF)

Bannockburn Chicken, Grilled Witlof, Celeriac Puree, Jus Grass

Autumn Vegetables (VGN)\*

Lentil Ragout, Salt Baked Celeriac, Mushrooms, Jerusalem Artichokes

Poisson De Mer

Hapuka, Braised Warragul Greens, Vongloe, Mussel Saffron Broth

Grain Fed Riverine Scotch Fillet (MB5+) 300g (GF)

Pomme Puree and Madeira Sauce

### DESSERT

Paris-Brest

Choux Pastry, Praline Flavored Cream, Flaked Almonds

Pineapple Parfait Colada (GF, VGN)

OR To The Table To Share (Surcharge Of \$5 Per Person)

Cheese Plate, Toasted Fruit And Nut Bread, Seasonal Garnish (GF)\*

(VEG) - Vegetarian (GF) - Gluten Free (VGN) - Vegan

\*If you see an asterisk symbol please ask your waiter for that specific requirement

Menu and pricing is subject to change based on seasonal availability. Terms & conditions do apply including and not limited to minimum spend.

