



FUNCTION MENU

TO BEGIN

Fresh Bread

ENTREE'

Soup of the Day

Mixed Mushroom pot pie with fresh sourdough

Grilled Spanish Chorizo with pan fried Haloumi
finished with green olive gremolata

Salt & pepper calamari salad served with shaved fennel,
Watercress, blistered truss tomato finished with
cabernet sauvignon citrus vinaigrette **GF**

Braised Pork Ragout served with olives, snow peas
and pappadelle pasta

MAIN

Risotto with honey roasted pumpkin, peas and finished
with toasted flaked almonds **GF**

Citrus battered Fish with salad and chips

Lamb Shanks with confit garlic mash, steamed broccoli and jus **GF**

DESSERTS

Caramelised Apple tarte tatin with ricotta honey ice cream

Lemon curd and stewed Rhubarb Tart with chantilly cream

TEA & COFFEE

By request

2 courses \$50

3 courses \$59