



## SET MENU

FOR GROUPS OF 20 PEOPLE OR MORE,  
WE OFFER TO DESIGN YOUR OWN SET MENU.  
FIRSTLY, SELECT IF YOU WANT A 2 COURSE OR 3 COURSE SET MENU OF EITHER  
ENTREE+MAIN OR MAIN+DESSERT OR ENTREE + MAIN+ DESSERT  
THEN PLEASE CHOOSE 2 MENU ITEMS FROM EACH COURSE TO BE SERVED AS  
ALTERNATE DROP

ENTREE + MAIN = \$35 PER PERSON

MAIN + DESSERT = \$32 PER PERSON

ENTREE + MAIN + DESSERT = \$43 PER PERSON

## ENTREE

### TEMPURA PRAWN CUTLETS

GINGER AND SOY DRESSING, ROCKET AND HERB SALAD

### PAN FRIED HALOUMI ..v..

LEMON AND THYME DRESSING, BALSAMIC GLAZE

### CHARGRILLED MARINATED SQUID

ASIAN COLESLAW, CORIANDER, SPICY ASIAN SAUCE

## MAINS

### DUKKAH SPICED LAMB SALAD ..gf..

LAMB BACK STRAP, BABY SPINACH, ROASTED BELL PEPPER & ONION, GREEK FETA,  
CHERRY TOMATOES AND BASIL PESTO DRESSING

### HALOUMI SALAD ..v.. ..gf..

ROASTED PUMPKIN & RED ONION, AVOCADO, ROCKET, CHERRY TOMATOES, PINE NUTS & AGED BALSAMIC

### PAN FRIED BARRA ..cbgf..

SERVED WITH PANZANELLA SALAD, ROMESCO SAUCE AND CHORIZO OIL

### CHAR GRILLED CHICKEN

ROASTED LEMON KUMON POTATO, SEASONAL VEGETABLES, BASIL PESTO CREAM SAUCE

### ANGUS EYE FILLET 200GM

SERVED WITH A TASTY MASHED POTATO AND SEASONAL VEGETABLES AND A RED WINE JUS

## DESSERT

### WARM CHOCOLATE & HAZELNUT BROWNIE

CHOCOLATE SAUCE, ICE CREAM

### POACHED PEAR

LIME & GINGER PANACOTTA, PORT SYRUP

### PASSIONFRUIT BRULEE

WITH VANILLA SHORT BREAD

### STICKY DATE & BANANA PUDDING

WARM BUTTERSCOTCH SAUCE, VANILLA ICE CREAM