



MENU

MINIMUM 60 GUESTS – CHOICE OF TWO MAINS

CHICKEN KIEV \$27.50

succulent crumbed kiev served w roasted root vegetables & seasonal steamed vegetables

CHICKEN ALA KING \$27.50

roasted chicken breast served atop tarragon mashed potatoes seasonal vegetables & drizzled w classic Ala king sauce

SAGE & ROSEMARY BANGERS W MASH \$27.50

sage, rosemary & apple thick pork sausages w roast garlic mashed potatoes, seasonal vegetables & apple sage gravy

ROAST LAMB RACK \$30.50


roast lamb rack marinated with lemon roast garlic & rosemary served w red wine jus, roast potato & seasonal vegetables

LAMB SHANK \$30.50

lamb shanks slow braised in a red wine vegetable sauce served w buttery mashed potato & seasonal greens

OSSO BUCCO \$30.50

traditional italian style served w creamy sweet potato mash, seasonal vegetables topped w gremolata





BEEF CHEEKS

\$30.50

18 hour slow cooked beef cheeks w rich pan jus served w creamy mash potatoes & seasonal vegetables

PORK BELLY

\$30.50

prime free range pork belly slow cooked in an asian inspired marinade served w mash & asian greens

DESSERT

CHOICE OF TWO DESSERTS

creamy mango & passionfruit cheesecake

traditional new york cheesecake

chef selection trio petite fours

seasonal fruit tart

granny smith apple pie w warm custard

sticky date & chocolate pudding w custard

dark cherry & creme patisserie tart

pavlova w fresh seasonal fruit