



# Menu

MINIMUM 60 GUESTS - CHOICE OF TWO  
MAINS/DESSERTS ALTERNATE DROP

## MAIN COURSE

*MEDITERRANEAN CHICKEN* \$30.50  
*crispy skin supreme cut chicken breast w  
rich mediterranean sauce. served w creamy  
mash & fresh seasonal vegetables*

*CHICKEN KIEV* \$30.50  
*crumbed chicken thigh stuffed w homemade  
garlic butter served on a bed of mash potato  
& steamed seasonal vegetables*

*TRADITIONAL ROAST CHICKEN* \$30.50  
*succulent chicken breast roasted to  
perfection served w herbed chicken gravy &  
roasted vegetables*

*OSSO BUCCO* \$34.50  
*slow cooked italian style beef shank served  
w creamy sweet mash potato & seasonal  
vegetable*

*BEEF CHEEKS* \$34.50  
*18 hour slow cooked aged beef cheeks served  
w rich pan jus, creamy mash potato & fresh  
seasonal vegetables*



*ROAST BEEF* *\$30.50*  
*slow braised grass-fed rump served w red  
wine jus & crispy roast vegetables*

*CROWN ROAST LAMB* *\$34.50*  
*tender three-point lamb rack marinated in  
subtle greek marinade served w rich jus,  
mash and fresh seasonal vegetables*

*LAMB SHANK* *\$34.50*  
*slow braised shank in red wine & root  
vegetable stock served w buttery mash potato  
& steamed seasonal vegetables*

*ROSEMARY CRUSTED ROAST LAMB* *\$34.50*  
*boneless lamb leg served w rich pan jus,  
roasted root vegetables and seasonal greens*

*PORK BELLY* *\$34.50*  
*twice cooked smokey prime free range pork  
belly served w creamy mash & seasonal  
vegetables*

*ROAST PORK LEG* *\$30.50*  
*fennel and green apple roasted pork leg  
served w crunchy roast vegetables*

*DESSERT*

*new york baked cheesecake (GF)*  
*lemon meringue tartlet (GF)*  
*sticky date pudding w vanilla custard (GF)*  
*paulova w chantilly cream & fruit (GF)*  
*chef selection - trio of petit fours*