



FORMAL MENU

Three courses – \$95 per person.
Main & dessert – \$70 per person.
Entrée & main – \$75 per person.

Accompanied with shared salad, dinner rolls and butter.

Vegetarian – *v* | Vegan – *vg* | Dairy free – *df* | Gluten free – *gf*

ENTRÉE

Wasabi prawn salad with poached prawns, mango salsa, baby gem lettuce
and wasabi mayo *gf, df*

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Wild mushroom soup with thyme, sherry, crème fraiche *v, gf*

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Orange Moroccan cous-cous duck salad with currants, rocket, Spanish
onion, fresh herbs and capsicum *df*

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Pan-seared pork belly with pumpkin puree, sauteed greens, romesco sauce
v, gf

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Garlic-crumbed pumpkin served with Melitzanosalata (Greek eggplant dip)
vg, v

MAINS

Beef cheeks with roasted veg, hummus and jus *gf, df*

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Pan-seared barramundi with sauteed greens, pickled fennel salad and red
pesto sauce *gf*

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Chicken supreme with corn puree, duck fat, roasted potatoes *gf*

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Teriyaki supreme with coconut rice, pickled veg, edamame beans *gf, df*

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Slow-cooked lamb shoulder with salsa verde, roasted cauliflower,
chickpeas, pomegranate, tahini yoghurt *gf, df*

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Slow-cooked Beef Tagliata with balsamic glaze, parmesan cheese, aragula
gf



MAINS CONT.

Teriyaki tofu, coconut rice, edamame, pickled vegetables, avocado *vg, v, gf*

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Aubergine parmigiana with mashed potatoes, sauteed greens, mozzarella, Napoli sauce *v, gf*

DESSERTS

Salted caramel and chocolate tarts

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Lemon meringue tart with macerated strawberries

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Vanilla crème brulee with spiced cherries *gf*

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Vegan/gluten-free desserts available on request

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Optional add-on: cheese platter for 10 people *\$160*

STAFF & HIRE

One chef required per 10 to 13 guests. Minimum 3 hours
(\$75/hr, Mon-Fri; \$80/hr Saturday)

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One waiter required per 8 to 12 guests. Minimum 3 hours
(\$60/hr, Mon-Fri; \$70/hr Saturday)

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15% surcharge applied for alternate serve, per course,
and may require additional chefs

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15% surcharge applied for orders with less than the minimum 10 people

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Table linen, crockery, cutlery and glassware are available for hire



FOR FORMAL FUNCTIONS

One chef required per 10–13 guests
(\$75/hr, min three hours, Mon-Fri. \$90/hr on weekends).

One waiter required per 8-12 guests
(\$55/hr, min 3 hours, Mon-Fri; \$65/hr weekends).

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15% Surcharge applied for alternate serve, per course
and may require additional chefs.

Orders for less than 10 people: \$200 surcharge.

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Travel may be charged for wait staff and chefs depending on location.

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Prices do not include hire of table linen, crockery, cutlery or glassware
unless specified. These are available for hire separately – please see the
hire section on our website for details.

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Our menu is designed to incorporate as many seasonal products as
possible and therefore ingredients may change without notice