

# Function Menu

## OPTION 1

**\$100** per head three courses • Inc 10% GST

### ENTRÉE

#### Tasting platters to share

Garlic, sea salt & parmesan pizza.  
Herb & mozzarella pizza.  
Piatti di salumi (selection of cold cuts).  
Caprese salad with buffalo mozzarella and focaccia bread.  
Fried spiced chicken ribs.  
Arancini of the day.  
Mixed pasta platters.

### MAIN COURSE

#### Guests choose on the day

Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread.  
Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato.  
Chargrilled pork rib eye, mash potato & baby carrots.  
Baked Cannelloni filled with pumpkin and ricotta bechamel, butter & sage.  
Baked eggplant parmigiana.  
Thai spicy fish cake with sweet chilli dipping sauce.  
Potato gnocchi with lamb ragout.  
Beef lasagna with parmesan bechamel.  
Beer battered fish & chips.  
Crumbed King George whiting fillets with rocket salad.  
Stir fry eggplant in ginger, garlic, shallots, chili & tofu.  
Risotto of sausage, fennel & parmesan cheese.  
Spicy Stir fry Thai basil chicken with steamed rice.  
Steamed fillet of Barramundi, caramelized soy & Asian greens.  
Crumbed schnitzel with chips.  
Pizza with hot salami, sausage & green olives.  
Pizza with mushrooms, pancetta bechamel & truffled Pecorino cheese.

### DESSERT or CHEESE

#### Guests choose on the day

Vanilla mascarpone cheesecake with poached pear & butterscotch sauce.  
Vanilla Panna cotta with jelly & fresh berries.  
Pavlova with fresh berries, vanilla cream & passionfruit coulis.  
Baked vanilla milk custard with caramelized poached pear & halva ice cream.  
Nougat semi freddo ice cream with chocolate caramel sauce.  
Nutella Tiramisu with dark chocolate.  
Freshly churned strawberry & mango sorbet.  
Cheese of the day with crackers, fruit paste & walnuts.

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**Sorry, no variations.**

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Menu subject to change due to produce availability.  
Please notify your waiter of food allergies as not all ingredients are listed.

# Function Menu

## OPTION 2

**\$110** per head three courses • Inc 10% GST

### ENTRÉE

#### Tasting platters to share

Garlic, sea salt & parmesan pizza.  
Herb & mozzarella pizza.  
Warm marinated olives.  
Tomato & buffalo mozzarella salad with focaccia bread.  
Crumbed artichokes with goats cheese.  
Ravioli of prawn in citrus butter sauce.  
Meatballs in tomato sugo.  
Arancini of the day.  
Salmon crudo ceviche style, lemon juice, olive oil, dill, capers & Spanish onion.  
Mixed pasta of the day.

### MAIN COURSE

#### Guests select on the day

Baked eggplant parmigiana.  
Spicy fish cakes with kaffir lime dressing.  
Crumbed King George whiting fillets with rocket salad.  
Beer battered fish & chips.  
Beef lasagna with parmesan bechamel.  
Schnitzel with chips & rocket salad.  
Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato.  
Chargrilled pork rib eye, mash potato & baby carrots.  
Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread.  
Stir fry eggplant in ginger, garlic, shallots, chili & tofu.  
Cannelloni of pumpkin with butter parmesan sauce.  
Risotto of pork & chorizos sausage.  
Potato gnocchi with lamb ragout.  
Spicy Stir fry Thai basil chicken with steamed rice.  
Steamed fillet of Barramundi, caramelized soy & Asian greens.  
Pizza anchovies, kalamata olives, tomato & chilli.

### DESSERT or CHEESE

#### Guests select on the day

Vanilla mascarpone cheesecake with poached pear & butterscotch sauce.  
Vanilla Panna cotta with jelly & fresh berries.  
Pavlova with fresh berries, vanilla cream & passionfruit coulis.  
Baked vanilla milk custard with caramelized poached pear & halva ice cream.  
Nougat semi freddo ice cream with chocolate caramel sauce.  
Sticky date & pear pudding with butterscotch sauce.  
Nutella Tiramisu with dark chocolate.  
Cheese of the day with crackers, fruit paste & walnuts.

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# Function Menu

## OPTION 3

**\$140 per head three courses • Inc 10% GST**

### ENTRÉE

#### Tasting platters to share

1/2 shell scallops with crispy pork belly, sweet & sour dressing.  
Prosciutto pizza.  
Margarita pizza with buffalo mozzarella.  
Thai style fish bites with kaffir lime dressing.  
Tuna carpaccio with mayonnaise, capers & anchovies.  
Oysters natural.  
Thai style fish cakes with kaffir lime dressing.  
Fried calamari with rocket salad.  
Seared king prawns with kaffir lime, Thai basil oil & coconut.  
Burrata cheese served with crushed tomatoes, olives & basil.

### MAIN COURSE

#### Guests select on the day

Crumbed King George whiting fillets with rocket salad.  
Pan roasted Glacier 51 toothfish served with romesco sauce.  
Chargrilled pork rib eye, mash potato & baby carrots.  
Steamed fillet of Barramundi, caramelized soy & Asian greens.  
Schnitzel with chips & rocket salad.  
Beer battered fish & chips.  
Potato gnocchi with lamb ragout.  
Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread.  
Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato.  
Stir fried prawns in ginger, garlic & macadamia nuts with steamed rice.  
Ravioli of prawn, saffron & citrus butter sauce.  
Cannelloni of pumpkin with butter parmesan sauce.  
Spicy Stir fry Thai basil chicken with steamed rice.  
Beef lasagna with parmesan bechamel.  
Stir fry eggplant in ginger, garlic, shallots, chili & tofu.  
Risotto of pork & chorizos sausage, fennel & parmesan.  
Baked eggplant parmigiana.  
BBQ eye fillet steak.

### DESSERT or CHEESE

#### Guests select on the day

Pavlova with fresh berries, vanilla cream & passionfruit coulis.  
Baked vanilla milk custard with caramelized poached pear & halva ice cream.  
Vanilla Panna cotta with jelly & fresh berries.  
Amaretto parfait with amarena cherries.  
Mascarpone Cheesecake with banana & butterscotch sauce.  
Nutella Tiramisu with dark chocolate.  
Nougat semi freddo ice cream with chocolate caramel sauce.  
Sticky date & pear pudding with butterscotch sauce.  
Affogato, with espresso coffee & Frangelico.  
Daily churned strawberry & mango sorbet.  
Cheese of the day with crackers, fruit paste & walnuts.

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# Function Menu

## OPTION 4

**\$140** per head • 3 courses Tasting Menu (all 3 courses shared) • Inc 10% GST

### ENTRÉE

#### Tasting platters to share

Pizza with hot salami, sausage & green olives.

Pizza with mushrooms, pancetta bechamel & truffled Pecorino cheese.

Meatballs in tomato sugo.

Fried calamari with rocket salad.

Seared king prawns with kaffir lime, Tbai basil oil & coconut.

Baked fig with buffalo mozzarella & pomegranate molasses.

Arancini of the day.

### MAIN COURSE

#### Sharing platters

Tortiglione pasta Alfredo with spinach & toasted pinenuts.

Sausage risotto with fennel & parmesan.

Spaghetti Marinara, assorted seafood, olive oil, garlic & parsley.

BBQ eye fillet served M/Rare with pepper sauce.

Rocket salad with parmesan balsamic dressing.

Polenta chips.

Fries.

### DESSERT & CHEESE

#### Sharing

Pavlova with fresh berries, vanilla cream & passionfruit coulis.

Nougat semi freddo ice cream with chocolate caramel sauce.

Sticky date & pear pudding with butterscotch sauce.

Vanilla Panna cotta with jelly & fresh berries.

Nutella Tiramisu with dark chocolate.

Cheese platter.

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# Function Menu

## OPTION 5

**\$110** per head three courses • Inc 10% GST

### ENTRÉE

#### Tasting platters to share

Garlic, sea salt & parmesan pizza.  
Herb & mozzarella pizza.  
Piatti di salumi (selection of cold cuts).  
Caprese salad with buffalo mozzarella and focaccia bread.  
Fried spiced chicken ribs.  
Arancini of the day.  
Assorted beef, scallop & vegetarian dumplings.  
Mixed pasta platters.

### MAIN COURSE

#### Guests choose on the day

Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread.  
Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato.  
Chargrilled pork rib eye, mash potato & baby carrots.  
Baked Cannelloni filled with pumpkin and ricotta bechamel, butter & sage.  
Baked eggplant parmigiana.  
Thai spicy fish cake with sweet chilli dipping sauce.  
Potato gnocchi with lamb ragout.  
Beef lasagna with parmesan bechamel.  
Beer battered fish & chips.  
Crumbed King George whiting fillets with rocket salad.  
Stir fry eggplant in ginger, garlic, shallots, chili & tofu.  
Risotto of sausage, fennel & parmesan cheese.  
Spicy Stir fry Thai basil chicken with steamed rice.  
Steamed fillet of Barramundi, caramelized soy & Asian greens.  
Crumbed schnitzel with chips.  
Pizza with hot salami, sausage & green olives.  
Pizza with mushrooms, pancetta bechamel & truffled Pecorino cheese.

### DESSERT or CHEESE

#### Guests choose on the day

Vanilla mascarpone cheesecake with poached pear & butterscotch sauce.  
Vanilla Panna cotta with jelly & fresh berries.  
Pavlova with fresh berries, vanilla cream & passionfruit coulis.  
Baked vanilla milk custard with caramelized poached pear & halva ice cream.  
Nougat semi freddo ice cream with chocolate caramel sauce.  
Nutella Tiramisu with dark chocolate.  
Freshly churned strawberry & mango sorbet.  
Cheese of the day with crackers, fruit paste & walnuts.

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Sorry, no variations.

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