

DIETARY REQUIREMENTS:
We accommodate all requests including
gluten free & vegan.
Please let us know upon your initial inquiry.



COST EFFECTIVE MENU

PRE-DINNER

Antipasto grazing table

Boards of locally handcrafted salume, pancetta & prosciutto,
marinated grilled vegetables, marinated olives, trio of dips, pesto & aioli
Selection of rustic continental breads, fresh Bocconcini drizzled with basil-
infused extra virgin olive oil, wedges of Parmesan, soft cheeses,
accompanied by infused oils and balsamic;
lavishly displayed with flowering rosemary, fennel fronds and flowers
Add cooked king prawns (peeled or unpeeled) on ice @ \$7- p/person
Rock oysters on ice with limes & dressings @ \$7- p/person
Sides of poached or smoked salmon @ \$7- p/person

SIT DOWN MAIN COURSE

Selection of rustic breads

~ choice of two, served alternately ~

Pan roasted snapper with garden herbs & lemon butter sauce

Char grilled beef porterhouse, sauce béarnaise

Grilled chicken breast supreme with garlic cream sauce

Lamb rump with crumbled feta, lime & herb salsa verde

Pork loin medallions with tomato & roasted capsicum puree

Roasted vegetable stack with grilled haloumi

Served with bowls of roasted cocktail potatoes & steamed vegetables & mixed
garden salad in the centre of each table (every 8 guests)

\$45 per person

*Inclusive of staff (6hr period), crockery, cutlery, glassware for pre dinner & table
settings*

\$75 per person

40 guest minimum

