

1st Course

Mixed Pepper Salad, a Medley of Roasted Peppers,
Pickled and Served Alongside Oven Roasted Tomatoes,
Seasonal Greens and a Saffron Coulis.

2nd Gourse

Carrot and Mint Soup Topped with Pickled Ginger Foam.

3rd Gourse

Grilled Snapper Served with Lemon Risotto Balls and Topped with Salsa Verde.

Or

Aged Surf and Turf, Australian Beef Fillet and Tiger Prawns Served with Leek and Potato Gratin and a Thyme Infused Jus.

Or

Penne with a Spicy Tomato Arrabbiata Sauce

4th Course

Deconstructed Apple Crumble

Venue

Bar Prices

Please see our drinks list, all drinks will be charged and the balance to be settled at the end of the evening.

Please note that we require a deposit of 50% two weeks prior to the event as well as confirmation of the number of guests.

All prices are exclusive of 10 % service charge and applicable 7 % government tax.