



PREMIUM SET MENU

SET MENU 1

\$45pp 2 Courses: mains & desserts

SET MENU 2

\$50pp 2 Courses: entrees & mains

SET MENU 3

\$60pp 3 Courses: entrees, mains & desserts

CHOICE OF ENTRÉE

Warm Roasted Vegetables

buffalo mozzarella, baby spinach, cherry tomatoes, basil & balsamic glaze

Salt & Pepper Squid

Fried squid tentacles, Szechuan pepper & garlic aioli

Warm Grilled Kangaroo Salad (Med-rare)

Melody tomatoes, roasted carrot & beetroot, parsley & Persian feta

CHOICE OF MAIN

Sirloin Steak 220g

crushed kipfler potatoes, asparagus & mushroom jus

Pan-fried Salmon

garlic mash, winter vegetables & béarnaise sauce

Mushroom Risotto

spinach, truffle oil & parmesan cheese

CHOICE OF DESSERT

Dark Chocolate Brownie

with double cream

Waffle

strawberries, orange syrup, & whipped cream

Single Cheese Plate - South Cape brie

(Tasmania), quince paste & lavosh

CASUAL SET MENU

SET MENU 4

\$25 per person: shared entrée & main

SET MENU 5

\$35 per person: shared entrée, main & dessert

ENTRÉE

Garlic Bread

CHOICE OF MAIN

Chicken Caesar Salad

baby cos, chicken, croutons, smoked maple speck, parmesan, soft egg

Chicken Schnitzel Burger

crumbed chicken breast, house slaw, onion, spicy mayo & seasoned chips

Battered Flathead

served with seasoned chips, tartare sauce & lemon

Pesto Linguine

fresh basil, cherry tomatoes, parmesan & pine nuts (gf option available)

Beef Burger

American cheese, pickled beetroot, cos lettuce, tomato, Orient burger sauce & seasoned chips (served medium)

Chicken Parmigiana

crumbed chicken schnitzel, napolitano sauce, mozzarella, house slaw & seasoned chips

Veggie Burger

lentil pattie, rocket, buffalo mozzarella, tomato, buttermilk sauce & seasoned chips

DESSERT

Dark Chocolate Brownie

with double cream

Set menus are only for bookings of 12 or more.

Bookings for events with a set menu are essential and must be confirmed one week prior.