



# Functions & Events

## SPRING & SUMMER

### Alternate Service (choose 2 items per course to be served alternatively) \$ STANDARD / \$ PREMIUM

1 Course - Main & Bread ..... 20.00/25.00 pp

2 Course - Entrée & Main OR Main & Dessert ..... 25.00/31.00 pp

3 Course - Entrée, Main & Dessert ..... 38.00/44.00 pp

### Entrée

#### Barramundi Croquettes

w/ chilli jam and a herb salad

#### Goats Cheese Salad

w/ roasted beetroot, baked onions, garden leaves, sunflower seeds & garlic crumb

#### Smoked Salmon Salad

w/ cucumber, spinach, pickled cabbage & a yoghurt and dill dressing

#### Pork Belly Salad

w/ cucumber & herb salad & mango chilli dressing

### Main STANDARD

#### The Hunter's Pie

Braised beef pie w/ crushed potato, peas, spinach & gravy

#### Roasted Chicken Salad

w/ baby gem lettuce, beetroot, parmesan, bacon and crispy croutons

#### Fish & Chips

Ale battered barramundi fillets w/ fries, garden salad, tartare sauce and lemon

#### Pumpkin Pasta

Roasted pumpkin and red onion through orecchiette w/ spinach, sage & pine nuts

#### Prawn Pasta

Prawn & spaghetti Pasta w/ tomato, rocket & roasted onion

#### Haloumi Salad

Fried haloumi, green beans, beetroot, onion & tomato tossed through a chilli dressing

### Main PREMIUM

#### Pork Belly

Twice baked pork belly w/ roast vegetable puree, asparagus, spinach & red wine jus

#### Peri Peri Chicken

Half Chicken, grilled in peri peri spices w/sweet potato fries, crunchy slaw & lemon

#### 12 Hour Slow Cooked Brisket \*

w/ garlic mashed potato, roasted field mushroom, spinach, crispy onions & red wine jus

#### Pan Fried Salmon

Salmon Fillet w/ crushed potato, roasted capsicum sauce, olives, tomato & asparagus

\* 5.00 SURCHARGE APPLIES

### Dessert

#### Brownie Sundae

vanilla ice cream served w/ choc brownie chunks and chocolate sauce

#### Vanilla Panna cotta

Served w/ stewed fruits

#### Sticky Date Pudding

served w/ butterscotch sauce and vanilla ice cream

#### Dietary Requirements

We are always happy to alter meals in order to cater to allergies & dietary requirements. Please call our Functions Manager on 4968 1205 to arrange.

#### Final Numbers

We require your final guest numbers and meal selections *no later than one week prior* to your function.