



FUNCTIONS



STAND-UP FUNCTIONS

Grazing Table - \$15 per person

Selection of cheese and meat, chutney, pickles, dips, seasonal fruits,
crackers, sourdough
(Optional extra)

Silver Package - \$59 per person

Bresaola cigar, parmesan cheese, pistachio (GF)
Kingfish ceviche, tiger milk, coriander, chilli, red onion & sweet potato
(GF)

Saffron arancini, rich sugo & basil (VG)

Seared porterhouse, jus (GF)

Soft shell carb boa, spicy mayo & cucumber (GF)

House made potato gnocchi, pork ragu (GFO, VGO)



Gold Package - \$69 per person

Bresaola cigar, parmesan cheese, pistachio (GF)

Kingfish ceviche, tiger milk, coriander, chilli, red onion & sweet potato

(GF)

Chicken bites, mayo (GF)

Seared porterhouse, jus (GF)

Soft shell carb boa, spicy mayo & cucumber (GF)

House made potato gnocchi, pork ragu (GFO, VGO)

Lemon tart, mascarpone





SIT-DOWN FUNCTIONS

Alternate drop - \$99 per person

Entrée

Hiramasa Kingfish ceviche, Tiger milk, red onion, coriander & sweet
potato (GF)

Saffron arancini, rich sugo & Basil (V)

Main

House made potato gnocchi, spicy pork shoulder ragu (VGO)

Chargrill southern range porterhouse, truffle & porcini butter,
mushroom and jus (GF)

Shared Sides

Crispy green salad, sherry vinegar dressing (V VG GF)

Duck fat potato, mayo (GF)

Dessert

Warm chocolate mousse, hazelnuts soil, toasted marshmallows and
raspberries (GFO)

Vanilla pannacotta, mixed berries & almond biscuit

*Please call us to discuss any special dietary requirements. Menu
is subject to change with seasonal and market availability.*

