



Group Menu

Option 1

\$44.00 per person

A Drink on arrival

Angel Cove Marlborough Sauv.Blanc or Mountadam Barossa Shiraz
Heineken/Peroni / James Boags / Pure Blond

Toasted Focaccia Bread

With garlic & herb butter to share

Starters

Lamb Cutlets

Tandoori spiced with minted yoghurt and julienne salad (g)

Ocean Tuna Tartar - Chef's Recommendation

Pickled cucumber, ocean tuna, fried wonton, baby capers, chives, micro salad and lemon aioli

Roasted Capsicum & Tomato Soup

Served with a crispy garlic bread

Mains

Beef Sirloin (250g)

With herb infused smashed potato, brocolini and vine ripened comfit cherry tomatoes with red wine jus

Tasmanian Salmon Fillet

Lemon skordalia, asparagus spears, avocado salsa, salmon roe and hollandaise

Homemade Herb Gnocchi

Basil pesto, chilli, pine nuts, spinach, sun dried tomatoes and cream sauce topped with Persian feta (v)

Available Friday through to Sunday

6pm – 10pm

Minimum of 10 guests, items are subject to availability, Terms & Conditions apply

No other offers can be used in conjunction with package



Group Menu
Option 2
\$44.00 per person

A Drink on arrival

Angel Cove Marlborough Sauv.Blanc or Mountadam Barossa Shiraz
Heineken/Peroni / James Boags / Pure Blond

Toasted Focaccia Bread
with garlic & herb butter to share

Mains

Beef Sirloin (250g)

With herb infused smashed potato, brocolini and vine ripened comfit cherry tomatoes with red wine jus

Tasmanian Salmon Fillet

Lemon skordalia, asparagus spears, avocado salsa, salmon roe and hollandaise

Homemade Herb Gnocchi

Basil pesto, chilli, pine nuts, spinach, sun dried tomatoes and cream sauce topped with Persian feta (v)

Desserts

Dark Chocolate Baileys Crème Brulee - Chef's recommendation

Fresh poached rhubarb & almond biscotti

Coconut Panna Cotta

Served with blueberry compote and fresh strawberries (g)

Freshly Sliced Fruit Plate

Available Friday through to Sunday
6pm – 10pm

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Group Menu
Option 3
\$54.00 per person

A Drink on arrival

Angel Cove Marlborough Sauv. Blanc or Mountadam Barossa Shiraz
Heineken/Peroni / James Boags / Pure Blond

Toasted Focaccia Bread
with garlic & herb butter to share

Starters

Lamb Cutlets

Tandoori spiced with minted yoghurt and julienne salad (g)

Ocean Tuna Tartar - Chef's Recommendation

Pickled cucumber, ocean tuna, fried wonton, baby capers, chives, micro salad and lemon aioli

Roasted Capsicum & Tomato Soup

Served with a crispy garlic bread

Mains

Beef Sirloin (250g)

With herb infused smashed potato, brocolini and vine ripened comfit cherry tomatoes with red wine jus

Tasmanian Salmon Fillet

Lemon skordalia, asparagus spears, avocado salsa, salmon roe and hollandaise

Homemade Herb Gnocchi

Basil pesto, chilli, pine nuts, spinach, sun dried tomatoes and cream sauce topped with Persian feta (v)

Desserts

Classic Bailey's Crème Brulee

Fresh raspberry & almond biscotti

Warm Chocolate Brownie

Served with fresh strawberry & vanilla bean ice cream

Freshly Sliced Fruit Plate

Available Friday through to Sunday

6pm – 10pm

Minimum of 10 guests, items are subject to availability, Terms & Conditions apply

No other offers can be used in conjunction with package