



SIT DOWN FUNCTION MENU AUTUMN/WINTER 2022

ALTERNATE DROP

- ENTRÉE -

Charred chorizo, corn salsa

Seared Tuna, seaweed salad, wasabi mayo *GF

Whipped Feta and Sour dough, local honey, Dukkah V *GFO

- MAIN -

Wild Mushroom and Goats cheese Gnocchi *V *VEO *GFO

Crispy Skin Barramundi, charcoal risotto, sea herbs *GF

Lamb rump, pumpkin hummus, red wine jus *GF

- SHARED SIDES -

(1 between 2)

Mixed Leaves salad, agave dressing *V *VE *GF

Parmesan and truffle fries *V *VEO *GF

- DESSERT -

Chocolate mousse, pistachio praline, passionfruit jelly *V *GF

Seasonal berries and cream, raspberry sorbet, vanilla cream, coconut crumb *V

2 COURSE w SIDES - \$85pp

3 COURSE w SIDES - \$100pp

MENU IS SUBJECT TO CHANGE WITH SEASONALITY AND MARKET AVAILABILITY