



Function Menu

3 Courses \$45pp, Entree & Main \$40pp, Main & Dessert \$35pp

Select 2 entrees, 2 Mains and 2 desserts. Served Alternately.

Gluten Free (GF), Dairy Free (DF), Vegetarian (V), Native Ingredients (N).

Entrées

Tempura Soft-shelled Crab w/ Ginger-beer & Lemon Myrtle Reduction (DF) (N)

Seared Lamb Fillet on Herb Salad w/ Bush Honey & Mustard Dressing (GF) (N)

Fresh Watermelon, Fetta & Basil Salad Native Mint Dressing (GF) (V) (N)

Bush Tomato Soup w/ Lemon Myrtle Pesto (GF) (V) (N)

Szechwan Pepper & Pink Salt Crocodile w/ Lemon Zest & Mirin Sauce (N)

Mains

300g Scotch Fillet on Billy-tea roasted Vegetables w/ Wild Rosella Jus (GF) (DF)
(N)

Strawberry Gum Seasoned Buttermilk Chicken Breast on Seared Asparagus
Spears w/ Orange-scented Hollandaise (N)

Crisp-skin Barramundi on Char-grilled Zucchini w/ Mango & Lime Salsa (GF) (N)

Butternut Pumpkin, Mountain Pepper & Goat's Cheese Risotto w/ Fried Leek
(GF) (V) (N)

Crushed Juniper-berry rubbed Kangaroo Loin w/ Blueberry sauce on Micro-
herb Salad (GF) (N)

Desserts

Individual Passionfruit Cheesecake w/ ANZAC biscuit base & Wild Rosella
Coulis (V) (N)

Honeycomb & Macadamia Cornet w/ Wattleseed Choc Fudge Tart (V) (N)

Forestberry Herb Poached Pear w/ Limón cello Risotto (GF) (V) (N)

Mixed Berry Compote w/ Mango & Native Mint Sorbet (GF) (DF) (V) (N)

Minimum of 40 paying Adults. Children's Options Available.

Menu is subject to slight changes which have no effect on pricing. See our Terms and Conditions.



Beach Soiree Set Function Menu

Degustation Style

5 courses \$80pp

Gluten Free (GF), Dairy Free (DF), Vegetarian (V), Native Ingredients (N).

Amuse Bouche

Lemon Aspen & Shallot Pacific Oysters (GF) (N)

Appetiser

Roasted Akudjura Soup w Lemon Myrtle Pesto (GF) (V) (N)

Entree

*Seared Lamb Fillet on Herb Salad w Bush Honey & Mustard Dressing
(GF) (N)*

Main

*Crisp-skin Barramundi on Char-grilled Zucchini w Mango & Lime
Salsa (GF) (N)*

Palate Cleanser

Forestberry & Pineapple Sorbet Shooter (GF) (V) (N)

Dessert

*Individual Passionfruit Cheesecake w ANZAC biscuit base & Wild
Rosella Coulis (V) (N)*

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Cocktail Function Menu

Finger food Style

4 choices \$40pp

Gluten Free (GF), Dairy Free (DF), Vegetarian (V), Native Ingredients (N).

Lemon Aspen & Shallot Pacific Oysters (GF) (N)

Char-grilled Chicken Thighs marinated in a spicy Peri-Peri sauce

Sweetcorn Fritter bites w Natural Hickory Smoked Salmon (GF) (DF)

Cherry Tomato, Fresh Basil & Fetta Crostinis (V)

Pineapple Satay Chicken Skewers (GF)

Chilli & Lime marinated Baby Octopus (DF)

*Roast Tomato & Akudjura Soup Shooter w Lemon Myrtle Pesto (GF)
(N)*

Mini Lemon Curd Tartlets w Strawberry & Kiwi Fruit (V)

Labna balls coated in Ground Walnuts w Yellowbox Honey (GF) (V)