



DINNER SET MENU 1

\$40 per person, min 20 pax

THE WARM UP

BREAD & DIPS SELECTION

Served at the table to share as guests arrive



THE MAIN EVENT

ANGUS SIRLOIN

200gm Angus Sirloin cooked to your liking,
served with new potatoes, seasonal veg and red wine jus

or

STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast,
wrapped in bacon and served with potato mash, seasonal veg jus

or

BEER BATTERED FISH

Mac's Gold battered Gurnard
served with fries, slaw and tartare sauce

or

LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



THE FINISH

PAVLOVA STACK

Served with berry compote, fruit & cream

CHOCOLATE BROWNIE

Gluten Free brownie with chocolate fudge sauce and vanilla bean ice cream



DINNER SET MENU 2

\$45 per person, min 20 pax

THE WARM UP

BREAD & DIPS SELECTION

Served at the table to share as guests arrive



THE MAIN EVENT

ANGUS RIBEYE

300gm Angus Ribeye cooked to your liking,
served with new potatoes, seasonal veg and red wine jus

or

STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast,
wrapped in bacon and served with potato mash, seasonal veg jus

Or

PAN FRIED SALMON

Pan fried Salmon served with minted gourmet potatoes,
seasonal veg and hollandaise sauce

or

LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



THE FINISH

CHOCOLATE DECADENCE

Gluten Free chocolate torte, chocolate mousse, cream, berry coulis

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Served with vanilla bean ice cream