



**Entrée**  
**Tasting Platter**

Sicilian Olives, Venison Chorizo, Vino Rosso Cheese  
and a Pork Belly Terrine with Piccalilli & Lavosh Crackers

**Main course**

Crispy Skin Barramundi served with a Lemon & Herb Potato Cake,  
Cauliflower Puree, Freshly Steamed Asparagus and Lemon Oil. **GF**

Braised Beef Cheek with Kumera Puree, Potato Galette and Crushed Peas.  
(Potato Galette- Potato, Onion, Parmesan and Thyme Pie)

Leek and Taleggio Risotto with Roasted Almonds, Lemon and Parmesan **GF**

**Dessert**

Blueberry and Honey Crème Brûlée with Macadamia Pastry Sticks **GFO**

Nutella and Banana Tart with Mascarpone and Fresh Strawberries.

**Max of 60 people for sit down set menu priced at \$65pp**