

FUNCTION MENU

2 COURSES \$40

3 COURSES \$45

ENTREES

HOTEL BERRY PRAWN COCKTAIL WITH
A SMOKED CHILLI MAYO

SALT AND PEPPER SQUID WITH LIME AND CORIANDER

CRISPY PORK BELLY WITH A WALNUT,ROCKET AND ROAST PEAR SALAD

MIXED TAPAS PLATE WITH HOUSE MADE DIPS,
FELAFEL,DOLMADES,MARINATED OLIVES AND MORE.
SERVED WITH TOASTED TURKISH BREAD (VEGETARIAN)

MAINS

CHAR GRILLED BLACK ANGUS SIRLOIN WITH LAYERED POTATO CAKE,
OVEN ROASTED TOMATOES,BABY SPINACH AND
HOLLANDAISE SAUCE

SEARED ATLANTIC SALMON WITH SALSA VERDE,
FRESH ASPARAGUS,PROSCUITTO AND
ROAST CHATZ POTATOES.

SLOW COOKED ASIAN CHICKEN BREAST WITH
CHINESE MUSHROOMS A BABY BOK CHOY

ORICHIETTA PASTA WITH A CONFIT OF CHERRY TOMATO,GARLIC,FRESH
BASIL AND ARTICHOKES.SERVED WITH ROCKET AND PARMY.
(VEGETARIAN)

DESSERT

LEMON POLENTA CAKE WITH MASCAPONE AND BLUEBERRIES

VANILLA BEAN PANACOTTA WITH CARMEL MACERATED STRAWBERRIES