



SIT DOWN STYLE

DINNER & GRAZING

SLOW COOKED LAMB SHOULDER

**BARRAMUNDI FILLET WITH ARTICHOKE &
CHERRY TOMATO**

**SALMON FILLET TOPPED WITH PINENUT,
TARRAGON & POMEGRANATE**

MEDITERRANEAN BUTTERFLIED CHICKEN

**GOATS CHEESE & SPINACH AGNOLOTTI IN
NAPOLI**

**MARINATED MUSTARD, HONEY & ROSEMARY
PORK TENDERLOIN**

ROASTED EYE FILLET
(ADDITIONAL \$7 PER HEAD)



DINNER & GRAZING

SIDES

ROASTED BABY CHATS WITH GARLIC & ROSEMARY

GREEN BEANS WITH MEREDITH GOATS CHEESE

PEARL COUSCOUS WITH ROASTED EGGPLANT, CHERRY TOMS, CUCUMBER, MINT & FETA

SHAVED FENNEL, PINENUT & ORANGE

MIDDLE EASTERN GRAIN SALAD (GF)

BABY BEETS, APPLE & WALNUT SALAD

ROCKET, PEAR & PARMESAN SALAD

COURGETTES WITH LEMON RICOTTA, RAISIN AGRODOLCE & CAPERS

ROASTED CAULIFLOWER, GRAPE & CHEDDAR SALAD

GRILLED WEDGE LETTUCE SALAD WITH BUTTERMILK & PROSCIUTTO



DINNER & GRAZING

DESSERTS

TRADITIONAL TIRAMISU

STICKY DATE PUDDING SERVED WITH CREAM

LEMON CURD TART & CREAM

RASPBERRY MERINGUE TART & CREAM

CHOCOLATE & HAZELNUT MOUSSE CAKE

PAVLOVA ROULADE;
BERRY
CHOCOLATE HAZELNUT

DINNER & GRAZING

PRICING

PRICE PER HEAD;

- 1 MAIN, 2 SIDES \$42 PER HEAD
- 1 MAIN, 2 SIDES, 1 DESSERT \$52 PER HEAD
- 2 MAINS, 3 SIDES, 1 DESSERT \$65 PER HEAD
- 3 MAINS, 4 SIDES, 1 DESSERT \$75 PER HEAD

PLEASE NOTE; MENUS CAN BE TAILORED TO SUIT
SPECIFIC REQUIREMENTS

TERMS & CONDITIONS

MINIMUM SPENDS APPLY EXCLUSIVE OF STAFF;

- **MONDAY - THURSDAY; \$1,000 + GST**
- **FRIDAY - SUNDAY; \$1,500 + GST**
- **FRIDAY - SUNDAY DURING NOVEMBER/DECEMBER
\$2,000 + GST**

STAFF COSTS

- **\$55 PER STAFF MEMBER PER HOUR (MIN 4 HOURS EACH)**
- **2 X STAFF ARE REQUIRED FOR UP TO 50 PEOPLE**
- **AN ADDITIONAL STAFF MEMBER IS REQUIRED FOR EVERY 50 PEOPLE THEREAFTER**

ALL PRICES ARE EXCLUSIVE OF GST