



Sit down Menu

Your choice of two entrees, antipasto platter, 2 mains and 2 desserts- served to your guests alternately
**Please note that all dishes may contain traces of gluten and nuts unless a specific request is made*

Entrée

Local Prawns

roast beetroot, passion fruit glaze and herb ricotta

Sweet potato gratin

field mushrooms, capers and olive salsa.

Grilled chorizo

roast potatoes, herb yoghurt and caramelised onion.

Grilled eggplant

asparagus, carrot and confit garlic.

Antipasto Platter

A selection of marinated Danish feta, olives, prosciutto, and shaved fennel served with Gluten Free crackers

Mains

Grilled salmon

pumpkin veloute, mushrooms, brocolini and almonds.

Braised lamb shoulder

tomatoes, olives, creamy polenta.

red wine jus, parsnip puree, green beans.

Grilled snapper,

sweet pea puree, roast cherry tomatoes and red onions.

Dessert

Lemon tart with a strawberry and mint salad.

Rhubarb and raspberry tart served with banister downs double cream.

Chocolate pear and macadamia tart served with salted caramel.

Fruit salad served with lime, cinnamon and vanilla.