

## Set Function Menu A



### First Course

(Share Platter)

Herb bread with parmesan bread (NF,V)

Kalamata and green olives marinated in fresh herbs, fennel and virgin olive oil (GF,DF,NF,V)

Saganaki, cheese pan fried with fresh lemon (GF,DF,NF)

Oysters— Choice of one type of cold oyster

Oysters—Choice of one type of cooked oyster

Oysters must be selected before event

### For Main

(Choice of)

Char-grilled 250g Gippsland grass fed Eye fillet served medium with creamy potato mash and red wine jus (GF,NF)

Calamari dusted in flour, lightly fried, with tartare sauce (DF,NF,GFA)

Linguine marinara, fresh assorted seafood pan seared, finished with garlic, parsley and olive oil (NF,DF)

Fish of the day

## Set Function Menu B



### First Course

(Share platter)

Herb bread with parmesan (NF,V)

Saganaki, pan fried cheese with lemon (GF,NF,V)

Tiger prawn spring rolls served with mushroom soy and sweet chilli dipping sauces (DF,NF)

Calamari dusted in flour, lightly fried, with tartare sauce (DF,NF,GFA)

### Third Course

(Alternative)

House Tira misu with almond crostini

Poached pear and chocolate Millefeuilles with crème anglaise

### Second Course

(Choice Of)

Garlic king prawns with white wine, roasted garlic, butter and parsley (GF,NF)

Bug halves pan seared in a sweet soy chili sauce served with jasmine rice (GF,NF)

Chicken breast filled with goats cheese and dates served with spicy broccolini and apricot jus (GF,NF)

Mixed mushroom risotto with leek, thyme and reggiano parmesan (GF,NF,V)

Fish of the day

## Set Function Menu C



### First Course

(Share Platter)

Whitebait lightly floured and golden fried served with a smoked paprika aioli (DF,NF)

Scallops mornay served on the half shell with a creamy cheese sauce (NF)

Crispy soft shell crabs with a mango dipping sauce (GF,DF,NF)

Oysters— Choice of one type of cold oyster

Oysters—Choice of one type of cooked oyster

Oysters must be selected before event

### Third course

(Alternative)

Organic coconut and French vanilla crème brûlée

Poached pear and chocolate Millefeuilles with crème anglaise

House Tira Misu with almond crostini

### Second course

(Choice of)

**Spicy chilli** king prawns coated in a light crispy corn flour batter (GF,NF)

Mixed mushrooms risotto with leek, thyme and reggiano parmesan (GF,NF,V)

Char-grilled 250g Gippsland grass fed Eye fillet served medium with creamy potato mash served with red wine jus (GF,NF)

Bug halves pan seared in a sweet soy chilli sauce (GF,NF)

Fish of the day

## Set Function Menu D



### First Course

#### Cold platter

Crayfish Medallion (GF,DF,NF)

Cold Prawns (DF,NF)

Oysters with Ponzu dressing (GF,DF,NF)

Oysters with Wakame (GF,DF)

Tasmanian Smoked Salmon (NF,GFA)

### Third course

#### (Choice of)

Callibaut chocolate mousse cake with hazelnut parfait

Poached pear and chocolate Millesfeuilles with crème anglaise

House Tira Misu with almond panfante

### Second course

#### Hot platter

Bug halves pan seared with roasted garlic, butter and parsley (GF,NF)

Mornay Scallops – baked in a creamy cheese sauce finished with reggiano parmesan (NF)

Fish of the day

Calamari dusted in flour, lightly fried, with tartare sauce (DF,NF,GFA)

Crispy soft shell crabs with a ponzu dipping sauce (GF,DF,NF)

Tiger prawn spring rolls served with mushroom soy and sweet chilli dipping sauces (DF,NF)