



Premium MENU

\$50 per guest

Entrée

To share

Antipasto platter, cured meats, dips & turkish bread
Heirloom tomato & burrata cheese
Moroccan spiced calamari, coriander & lime aioli

Mains

Choice of either

Chargrilled 250g sirloin steak (served medium), cauliflower &
horseradish puree, red wine beef jus

Market fish, prawn & tarragon crust, creamy herb polenta,
infused chilli oil

Sides

(host to choose 3)

Wild rice & grain salad, spinach, currants, pomegranate, danish
feta, toasted almonds & honey sumac yoghurt

Roasted kipfler potato with rosemary sea salt

Mix leaf salad with lemon dressing

Brown butter green beans with toasted almond flakes

drink packages

\$28 per person for 2 hours

\$36 per person for 3 hours

\$42 per person for 4 hours

Dal Zotto Pucino Prosecco (King Valley, VIC)

&

Choice of 1 White & 1 Red

Norfolk Rise Pinot Grigio (Limestone Coast, SA)

Sticks Chardonnay (Yarra Valley, VIC)

Crowded House Pinot Noir (Marlborough, NZ)

FB Malbec (Argentina)

&

Coldstream Apple Cider

Little Creatures Roger

Coburg Lager

&

Soft Drinks, Bottled Juices, Mineral Water

&

Tea and Coffee

***Spirits & mixers can be included in the drinks package for an additional \$6pp**

***Cocktails can be included for an extra \$10pp**