

# SET 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

*\*Products and Prices are subject to change*

*\*Please advise our function coordinator of any dietary requirement at the time of confirming your menu.*