

Main Course

DINNER MENU

- *Slow Cooked Lamb Shoulder*
- *Barramundi Fillet with Artichoke, Cherry Tomato & Dill*
- *Salmon Fillet topped with pinenut, Tarragon & Pomegranate*
- *Mediterranean Butterflied Chicken*
- *Goats Cheese & Spinach Agnolotti in Napoli*
- *Traditional Osso Bucco*
- *Roasted Eye Fillet (additional \$7 per head)*



Shared Sides

DINNER MENU

- *Rocket, Pear & Parmesan salad*
- *Green beans served with Meredith goats cheese*
- *Caprese Salad - Baby buffalo mozarella, tomatoes & basil*
- *Middle Eastern Grain salad*
- *Roasted Lemon & Fregola salad*
- *Courgettes with Lemon ricotta, Raisin agrodolce & crispy capers*
- *Roasted Cauliflower , grape & cheddar salad*
- *Potatoes your way; Roasted, Gratin or Mashed*



Pricing

DINNER MENU

Price per head;

- 1 main, 2 sides = \$40 per head
- 2 mains, 3 sides = \$53 per head
- 3 mains, 4 sides = \$63 per head

- *Sit down dinners require a minimum spend of;
Monday - Thursday; \$1,000 + GST
Friday - Sunday; \$1,700 + GST
A minimum spend of \$2,000 + GST is required
on Friday, Saturday & Sunday during November
& Decmeber*
- *All prices are exclusive of GST*
- *Staffing costs are additional and are charged out at
\$55 (ex GST) per hour per staff . Minimum 4 hours
per staff member*

