

Sample menu 1

'A seasonally inspired menu using premium locally sourced produce'

\$52 per person *excluding GST*

Entre

A selection of warm artisan breads served with a trio of homemade dips.

Mains

Pan seared New Zealand Lamb Rump with a Golden Brioche crust – Served pink on a bed of crushed garden potatoes with fresh green beans, balsamic glazed cherry tomatoes and red wine jus.

Succulent walnut and cream cheese filled chicken breast – Served with fresh summer greens and potatoes GF

Pumpkin, spinach and feta Lasagne with Traditional Italian sauce – served with a slice of homemade crispy garlic bread (V)

Sides – served to the table

Roast Vegetable medley with melted almond butter GF

Garden salad with fresh seasonal vegetables GF

Roasted vegetable salad with honey mustard dressing GF

Desserts

Gourmet desert sharing platters –

Including petit sticky date and toffee puddings, profiteroles, mini cheese cakes, stawberrys dipped in chocolate and fresh fruit...

Cheese & coffee available at additional charge