

# FEAST MENUS 

2 course 54
3 course 64

Basket of crispy bread rolls, butter

## Choose 2 entree

Salt \& pepper calamari, lemon herbed aioli GF
Beetroot hummus dip, house made falafel, toasted pine nuts and garlic VG Mushroom arancini, lemon herb mayonnaise $V$
Garlic prawns, white wine herb garlic sauce
(additional 2 per person 5 includes prawns)
House smoked salmon, prosciutto, pickles and toasted breads

## Choose 2 mains

Middle eastern style beef casserole, pilaf rice, toasted nuts GF
Marinated slow cooked pork belly, Asian salad GF
Thyme roasted whole chicken, roast potatoes, lemon aioli GF
Slow cooked shoulder lamb, creamy mashed potatoes, glazed carrots, salsa verde GF
Pork knuckles, cream mustard apple sauce, sauerkraut, spaetzle-German dumpling GF
Pan roasted salmon, spicy chorizo, rich tomato sauce, Israeli couscous
Barramundi fillets, ratatouille vegetables, preserved lemon GF
Homemade butter chicken, pilaf rice, riatta, N, GF
Herb lemon risotto, topped with grilled vegetables, herb dressing (V)



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## Choose 1 salad

Classic Caesar salad, garlic dressing, anchovies, parmesan cheese, bacon Grilled vegetable salad, toasted hazelnuts GF,N VG Garden salad, house dressing GF,VG
Chickpea and grilled halloumi salad, coriander dressing GF Roast sweet potato, feta cheese, roasted nuts GF,N

Tomato bocconcini, basil pesto GF
Classic Greek salad, feta cheese, house dressing GF

## Choose 1 dessert

Chocolate mousse, sweet cream, pistachio praline Triple chocolate brownie, sweet cream

Australian pavlova, berries, cream
Sticky date pudding with toffee sauce, cream
Sides
Chips, 5 per person
Potato wedges, sour cream, sweet chilli sauce 6 per person
Famous crispy sea salt chat potatoes 5 per person



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## Add something else to your feast

Add any of the below items to the above menu. If you would like canapes at the start of your event refer to our extensive canape menu available per piece.

12 Inch garlic pizza 8 pieces 15 each

Cheesy garlic pizza 8 pieces 17 each

Add extra salad 4 per person

Cheese platter 15 per person

Antipasto platter 16 per person

Tea and coffee 4 per person

Cackage fee applies to all cakes brought into the hotel We can add cream and berries 6 per person.
Cut into coffee size pieces on platters 2 per person
Or cakcage fee of 30 applies


