

END OF YEAR CELEBRATION MENU

Classic Celebration

Choice of: 1 main and 1 entree per person
or 1 main and 1 dessert per person
\$30pp (minimum 20 people)

Entrées

(Served on the table to share)

Almond-Crusted Potato Croquette

Crispy croquette with a creamy potato filling, coated in a crunchy almond crust.

Soft Shell Prawn Taco

Lightly fried soft shell prawns in a soft taco, with fresh slaw and a hint of spice.

San Choy Bow

Crisp lettuce cups filled with stir-fried pork and veggies, flavoured with soy, ginger, and garlic.

Beef & Pork Meatballs

Tender meatballs in a rich tomato sauce, topped with herbs and parmesan.

Freshly Baked Focaccia & Deli Meats

Warm focaccia served with a selection of cured meats, olives, and pickles.

Bruschetta

Toasted Italian bread topped with fresh tomato, basil, garlic, and a drizzle of balsamic.

Main Course

(Choice of any item from our à la carte lunch menu)

Pasta alla Norma **VG**

Traditional Sicilian fusilli pasta tossed with grilled eggplant, capers, Spanish onion and asparagus in a rich Neapolitan sauce, finished with house-made pangrattato (crispy breadcrumbs).

Classic Bolognese

Spaghetti in a traditional Beef and pork bolognese sauce, topped with freshly grated Parmesan.

Chilli Prawn Pasta

Spaghetti with prawns in a creamy rose sauce with pickled chilli, finished with shaved Parmesan and aromatic herb oil.

Smashed Pea Risotto **GF**

Creamy Arborio risotto with smashed peas, sautéed seasonal mushrooms and asparagus, finished with shaved Parmesan and aromatic herb oil.
Add Chicken 6.50

Chicken Risotto **GF**

Arborio risotto with tender grilled chicken, sautéed seasonal mushrooms and crispy bacon, finished with shaved Parmesan cheese.

Grilled Barramundi **GF DF**

Fresh barramundi fillet, served with a seasonal garden salad and house-made lemon vinaigrette.

Fish Tacos **DF**

Grilled barramundi served on fresh tortillas, topped with crunchy Carolina slaw, zesty lime crema and pickled chillies.

Chicken Caesar Salad

Grilled chicken breast with crispy bacon, fresh Cos lettuce, house-made croutons and a soft-poached egg, dressed in our classic Caesar sauce with freshly shaved Parmesan.

Quinoa Salad **GF V**

Mixed quinoa with cucumber, Spanish onion, baby spinach, spiced chickpeas and maple-roasted sweet potato, creamy whipped ricotta and dressed with house-made lemon vinaigrette.

VG option available

Add Chicken 6.50

Add Halloumi (2) 7.50

Buddha Bowl **GF V**

Mixed quinoa with mesclun leaves, vibrant pea purée, spiced chickpeas, avocado, maple-roasted sweet potato and pickled onion & fennel, topped with a soft-poached egg and dukkah spice blend. Served with house-made lemon vinaigrette.

VG option available

Add Chicken 6.50

Add Halloumi (2) 7.50

Crispy Prawn Salad

Prawns lightly battered and fried until golden, served with fresh cucumber, cabbage slaw, pickled onion & fennel, lemon wedge and lemon vinaigrette.

Southern Fried Chicken Burger

Crispy buttermilk-fried chicken thigh with Cos lettuce, dill pickles, house-made aioli and hot honey sauce, topped with melted American cheddar in a toasted milk bun. Served with shoestring fries.

Add Egg (1) 4

Add Bacon (1) 4

Smoked Beef Burger

Smoked beef patty with Cos lettuce, bacon, onion jam, smokey aioli, topped with melted American cheddar in a toasted milk bun. Served with shoestring fries.

Add Egg (1) 4

Halloumi Stack **GF V**

Golden-grilled halloumi served on vibrant pea purée with a crispy hash brown, vine-ripened tomato, avocado and mesclun leaves, topped with two soft-poached eggs and aromatic dukkah. Finished with zesty lime crema.

Whipped Ricotta Bruschetta **V**

Creamy whipped ricotta served on artisanal sourdough toast, topped with fresh cherry tomatoes, toasted pistachios and drizzled with hot honey.

GF Bread available +3.5

Desserts

(Mixed selection)

No-Bake Cheesecake with Strawberry Sauce

Creamy cheesecake on a biscuit base, topped with sweet strawberry sauce.

Chocolate Mousse with Chantilly Cream & Shaved Chocolate

Rich chocolate mousse served with whipped cream and chocolate shavings.

Deconstructed Banoffee Pie

Layers of banana, toffee, biscuit crumble, and cream — a fun twist on the classic.

Passionfruit Panna Cotta with Fresh Kiwi

Smooth panna cotta topped with passionfruit sauce and fresh kiwi slices.

Rhubarb Crumble with Star Anise & Orange Custard

Warm rhubarb crumble served with orange custard and a touch of spice.

80

END OF YEAR CELEBRATION MENU

Signature Celebration

Choice of: 1 main and 2 entree per person
or 1 main and 1 dessert per person
\$40pp (minimum 20 people)

Entrées

(Served on the table to share)

Almond-Crusted Potato Croquette

Crispy croquette with a creamy potato filling, coated in a crunchy almond crust.

Soft Shell Prawn Taco

Lightly fried soft shell prawns in a soft taco, with fresh slaw and a hint of spice.

San Choy Bow

Crisp lettuce cups filled with stir-fried pork and veggies, flavoured with soy, ginger, and garlic.

Beef & Pork Meatballs

Tender meatballs in a rich tomato sauce, topped with herbs and parmesan.

Freshly Baked Focaccia & Deli Meats

Warm focaccia served with a selection of cured meats, olives, and pickles.

Bruschetta

Toasted Italian bread topped with fresh tomato, basil, garlic, and a drizzle of balsamic.

Main Course

Crispy Chicken Maryland

Crispy chicken served with seasonal steamed greens, a comforting white bean cassoulet, and a rich jus.

Beef Bourguignon

Tender beef simmered in a classic French red wine sauce, accompanied by garlic & rosemary mashed potatoes, and a smooth red wine jus.

Slow Roasted Pork Leg

Slow-roasted pork, paired with a fresh fennel salad, seasonal roasted vegetables, and a flavorful apple mustard gravy.

Grilled Barramundi

Grilled barramundi on a bed of pearl couscous salad, crisp kale chips, charred lemon cheek, and finished with a delicate beurre blanc sauce.

Slow Roasted Lamb Shoulder

Tender slow-roasted lamb, served with an herb salad, toasted pine nuts, pomegranate, and butter-roasted kipfler potatoes.

Eggplant Melanzane

Crumbed eggplant layered with mozzarella cheese and rich Neapolitana sauce. A simple, hearty classic.

Eggplant Agrodolce

Roasted eggplant served with tangy peperonata and soft polenta.

Ratatouille

Slow-cooked mix of fresh vegetables with herbs and olive oil. A classic and comforting French dish.

Desserts

(Mixed selection)

No-Bake Cheesecake with Strawberry Sauce

Creamy cheesecake on a biscuit base, topped with sweet strawberry sauce.

Chocolate Mousse with Chantilly Cream & Shaved Chocolate

Rich chocolate mousse served with whipped cream and chocolate shavings.

Deconstructed Banoffee Pie

Layers of banana, toffee, biscuit crumble, and cream — a fun twist on the classic.

Passionfruit Panna Cotta with Fresh Kiwi

Smooth panna cotta topped with passionfruit sauce and fresh kiwi slices.

Rhubarb Crumble with Star Anise & Orange Custard

Warm rhubarb crumble served with orange custard and a touch of spice.

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END OF YEAR CELEBRATION MENU

Premium Celebration

Includes 1 main, 2 entrees, 1 dessert
\$55pp (minimum 20 people)

Entrées

(Served on the table to share)

Almond-Crusted Potato Croquette

Crispy croquette with a creamy potato filling, coated in a crunchy almond crust.

Soft Shell Prawn Taco

Lightly fried soft shell prawns in a soft taco, with fresh slaw and a hint of spice.

San Choy Bow

Crisp lettuce cups filled with stir-fried pork and veggies, flavoured with soy, ginger, and garlic.

Beef & Pork Meatballs

Tender meatballs in a rich tomato sauce, topped with herbs and parmesan.

Freshly Baked Focaccia & Deli Meats

Warm focaccia served with a selection of cured meats, olives, and pickles.

Bruschetta

Toasted Italian bread topped with fresh tomato, basil, garlic, and a drizzle of balsamic.

Main Course

Grilled Salmon Steak

Grilled salmon served with a warm lentil salad, roasted vegetables, a charred lemon cheek, and café de Paris butter.

Rump Steak

Perfectly cooked rump steak with a decadent potato pave, roasted honey carrots, and chimichurri sauce for a burst of flavor.

Crispy Pork Belly

Crispy pork belly, served with sautéed kale, roasted broccoli, toasted almonds, pumpkin puree, and a spiced citrus sauce.

Crispy Skin Chicken Breast

Crispy skin chicken breast, paired with lemon and herb roasted potatoes, charred butter-braised leeks, and a fresh sauce vierge.

Slow Braised Lamb Shank

Braised lamb shank, served with garlic & rosemary mashed potatoes, seasonal green vegetables, and a savory red wine jus.

Eggplant Melanzane

Crumbed eggplant layered with mozzarella cheese and rich Neapolitana sauce. A simple, hearty classic.

Eggplant Agrodolce

Roasted eggplant served with tangy peperonata and soft polenta.

Ratatouille

Slow-cooked mix of fresh vegetables with herbs and olive oil. A classic and comforting French dish.

Desserts

(Mixed selection)

No-Bake Cheesecake with Strawberry Sauce

Creamy cheesecake on a biscuit base, topped with sweet strawberry sauce.

Chocolate Mousse with Chantilly Cream & Shaved Chocolate

Rich chocolate mousse served with whipped cream and chocolate shavings.

Deconstructed Banoffee Pie

Layers of banana, toffee, biscuit crumble, and cream — a fun twist on the classic.

Passionfruit Panna Cotta with Fresh Kiwi

Smooth panna cotta topped with passionfruit sauce and fresh kiwi slices.

Rhubarb Crumble with Star Anise & Orange Custard

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