

# MENU

## Entree Sharing

Artisan French Baguette, Butter  
Traditional Prosciutto, Stracciatella, Compressed Cantaloupe (gf,nf)  
Charred Baby Courgette, Whipped Chickpea, Harissa Verde, Pomegranate (v,gf,nf,df)

## Main Course

Free Range Chicken Supreme, Potato Fondant,  
Summer Zesty Pea, Chicken Au Jus (gf, df)

*alternating with*

Slow Braised Beef Cheek, Master Stock, Asian Chimichurri,  
Pearl Cous Cous Paella & Seasonal Greens (nf,df)

*vegetarian and vegan options available,  
please advise us of your guests with dietary requirements when booking*

## Dessert Station

Vanilla Cream Brûlée (v,gf,nf)  
Margaret River Chocolate Brownie, Mixed Berry Gel (v,gf,df)  
Selection of Choux Pastries (v,nf)



## Beverages

4 Hour Service

SPARKLING WINE	Redbank Emily NV Brut Cuvée, King Valley, VIC (v)
WHITE WINE	2024 Mortar & Pestle Semillon Sauvignon Blanc, South Australia (v)
RED WINE	2022 Mortar & Pestle Cabernet Merlot, South Australia (v)
BEER & CIDER	Peroni Nastro Azzuro Little Creatures Rogers Peroni Nastro Azzuro 3.5 Somersby Apple Cider
SOFT DRINKS	Coke, Coke Zero, Sprite Selection of Fruit Juice