

SIT DOWN SET COURSE

2 courses \$65 OR 3 courses \$75

Our Sit-down functions are only available in The Brasserie room which is a fully private dining space that caters for up to 14 people with a minimum spend of \$1,750. This can also extend to the alcove deck overlooking the marina for larger groups that can cater for up to 45 people & you have the option of being fully private or semi-private with a minimum spend of \$3,250

Menu

SNACKS

Warm bread & dips on arrival

ENTRÉE (Alternate drop 50/50)

Chicken & chorizo skewers, pimento sauce & micro herbs. (gfo)
Lamb koftas, tzatziki & pita bread.

Chili prawns, tomato, red onion, garlic & crusty bread. (gfo)
Tomato, basil, pesto & bocconcini salad (V, gf)
Seafood skewers w chilli lime dressing.

Corn & zucchini fritters w vegan tomato chutney. (vg)
Scallop dumplings, w chilli infused sweet soy sauce.

MAINS (Alternate drop 50/50)

220gm eye fillet w truss tomato, mushrooms & onion gravy. (gf)
Slow braised lamb shoulder w broccolini, wilted spinach & rosemary jus (gf)
Barramundi steak w polenta cake, grilled zucchini & lemon butter sauce.
Chicken breast stuffed w semi dried tomato & feta wrapped w prosciutto & creamy mushroom sauce. (gf)
Pumpkin ravioli, pepitas & spinach, in creamy white wine sauce w sage butter & parmesan cheese. (v)
Moroccan spiced salmon w cous cous salad & tahini yoghurt.
Ox cheeks w creamy potato puree, fried leeks & gravy.
Vegan option available as per request

Sides to share for the table

House salad, greens & roasted potatoes.

DESSERTS (Alternate drop 50/50)

Toblerone dome (gf)
Lemon tart (nf)
Bailey's baked cheesecake (nf)
Salted caramel & chocolate mousse cake (nf)
Flourless chocolate cake (gf)
Opera cake
Passion fruit & raspberry vegan bombe Alaska (vg)

**All desserts are served with double cream except the vegan bombe Alaska*

FUNCTION PLATTERS

We offer multiple non private spaces to host your cocktail party or any other occasion for up to 50 guests

Menu

Grazing board of cured meats, nuts, cheese, fruits, dips & bread \$130

Mini wagyu burgers (24) - \$140

Tandoori chicken skewers w yoghurt (gf) (30) \$120

Veggie platter of spring rolls, pumpkin arancini, tomato & basil bruschetta (vg) (30) \$110

BBQ whole tiger prawn w gremolata (24) \$135

Tomato, goats cheese & basil tartlets (v) (30) \$110

Fish & chips baskets (20) \$125

Selection of gourmet pies & sausage rolls (36) \$120

Moroccan salmon skewers w tahini yoghurt (gfo) (24) \$130

Oysters w crème fraiche, salmon roe, horseradish & dill (30) \$160

Scallop dumplings w ginger, soy sauce (30) \$150

Selection of local cheeses \$135

Petit fours (gfo) (20) \$90

