

SET MENU

ENTRÉE

- ◆ Camembert, cherry tomato & caramelised onion tart with rocket salad (V)
- ◆ Salt & Pepper Squid
- ◆ Creamy roasted pumpkin & rosemary soup (VG)
- ◆ Thai beef salad
- ◆ Tomato, basil & parmesan bruschetta with sticky balsamic (V)

MAIN

- ◆ Beef brisket, braised in red wine with creamy mash potato & roasted heirloom carrots
- ◆ Chicken breast, stuffed with cream cheese & chives with honey roasted pumpkin & lemon caper sauce
- ◆ Gnocchi tossed in a creamy pesto sauce with roasted sweet potato, baby spinach & fetta (V)
- ◆ Atlantic Salmon, cajun spiced served with herbed garlic rice & chimichurri
- ◆ MSA Porterhouse served with potato galette, broccolini & red wine jus

DESSERT

- ◆ Chocolate brownie with whipped cream & salted caramel sauce (V)
- ◆ Apple crumble served with ice cream (V)
- ◆ Tiramisu (V)
- ◆ Sticky date pudding with butterscotch sauce & ice cream (V)
- ◆ Lemon curd cheesecake with raspberry coulis (V)

2 COURSE (MAIN & DESSERT): \$30PP

2 COURSE (ENTRÉE & MAIN): \$35PP

3 COURSE (ENTRÉE, MAIN & DESSERT) \$40PP

2 CHOICES PER CATEGORY. \$5 EXTRA PER PERSON PER EXTRA CHOICE.

PRE ORDER AT LEAST 5 DAYS BEFORE THE FUNCTION WITH NO ALTERATIONS ON THE DAY.