



Set Menu

Alternate Drop meals, with the option of having two or three courses. Perfect for weddings and formal events.

Package Pricing

2 courses - \$55 p/p

Choice of Entrée & Main or Main & Dessert

Pick 2 options from each menu.

3 courses - \$65 p/p

Entrée, Main & Dessert.

Pick 2 options from each menu.

Entrees Mains

Salt & Pepper Calamari

Served with Aioli & Rocket

300g Sirloin Steak

Cooked Medium with Creamy Mash & Vegetables

Mini Thai Beef Salad

Chargrilled Thai Beef on Asian inspired Salad

Chicken Breast

Stuffed with Brie, Sundried Tomato & Spinach served with Sweet Potato & Baby Vegetables

Arancini Balls

Mushroom & Cheese Arancini with Rocket

Grilled Barramundi

Served with a Greek Salad and Sweet Potato Wedges

Chargrilled Prawns

Chargrilled Prawns with a micro salad

Health Bowl (v)

Steamed Brown Rice, Cucumber, Sugar Peas, Carrot, Pickled Ginger, Seaweed, Soy, Wasabi and Poke inspired Sauce

Falafel

Falafels & Hummus with Cous Cous

Seared Herb-infused Pork Cutlet

Resting on Sweet Potato, Baby Vegetables and Red Wine Jus

Desserts

Serve your own wedding/celebration cake as Dessert - \$1.75 p/p

your own cake, sliced and served with Whipped Cream

Pecan Pie

Slice of Pecan Pie served with Whipped Cream

Blueberry Brûlée Cheesecake

Baked Cheesecake served with Whipped Cream

Red Velvet Slice

Red Velvet Slice served with Whipped Cream

Minimum of 30 guests required to book the set menu dining option. Guests with Dietary Requirements will be provided with alternate meals. Final numbers & dietary requirements are required 7 days prior to the event along with final payment.