



# 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.