

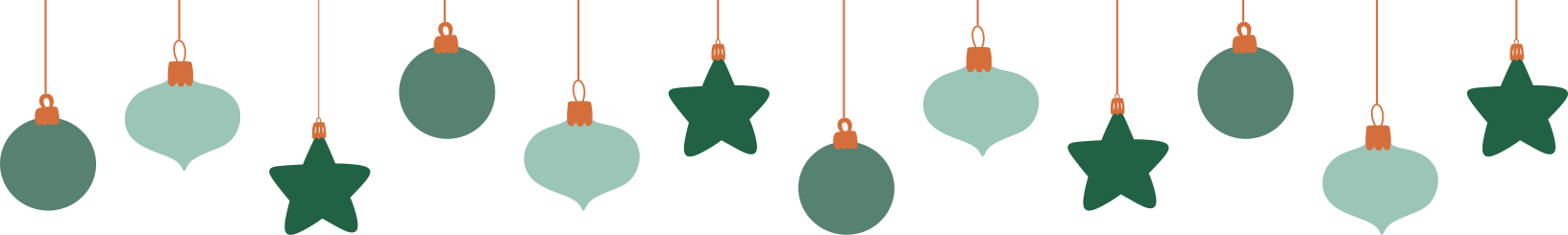
A top-down view of a festive table setting. The table is covered with a light-colored, textured cloth. In the center, there is a small, ornate, gold-colored metal lantern with a lit candle inside. To the left of the lantern is a fork, and to the right is a spoon and a knife. A slice of orange is placed near the spoon. In the top left corner, there is a plate with a rolled-up napkin tied with a sprig of rosemary. In the top right corner, there is a glass and another plate with a rolled-up napkin. In the bottom left corner, there is a plate with a rolled-up napkin and a small red gift box tied with twine. In the bottom right corner, there is a plate with a rolled-up napkin tied with a sprig of rosemary. In the center of the table, there is a small bowl of olives. On the left side, there is a plate of roasted vegetables, including carrots and onions. On the right side, there is a plate of roasted meat, possibly pork, garnished with herbs.

# FESTIVE EVENTS 2025

*Lunch and Dinner Set Menus*

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# ENTREES

*Choice of three dishes to be shared*

Smoked Leg Ham, House Pickles w. Maple Olive Oil & Focaccia

Skull island tiger prawns, w. Gremolata

Kingfish Crudo w. Blood Orange, Green Olive & Lemon Vinaigrette

Heirloom tomato w. smoked balsamic vinaigrette, whipped ricotta

Roasted pumpkin, pecorino, ricotta cannelloni w. sugo & parmesan

Mini goods plate of charcuterie w. pickles, olives & croutons

Burrata w. eggplant caponata, basil & focaccia crackers

Skull island tiger prawns w. ndjua butter & gremolata

House smoked salmon w. horseradish, pickled cucumber, rye crisp

LG - Low Gluten | LD - Low Dairy | VG - Vegan | V - Vegetarian | NT - May Contain Nuts

In accordance with Australian Food Standards, we advise that while every effort is made to accommodate dietary requirements, we cannot guarantee the absence of allergens in any of our food or beverage items. Cross-contamination may occur during preparation and service. Please ensure any dietary needs or allergies are communicated clearly to your event organiser, who will liaise with our team accordingly.



# MAINS

*Choose two to be served alternatively*

Half Roasted BBQ Chicken with Seasonal Stuffing & Umami Papi Chilli & Lime

Roasted Rolled Turkey with Seasonal Stuffing

Crispy skin barramundi (Australian) with roasted red pepper puree, beets, hazelnuts & rocket

Aylesbury cross duck breast with pumpkin, broccolini & red wine jus

Pan fried potato gnocchi, artisan mushrooms, Manchego & truffle

Roasted pumpkin with wattle seed, coconut yoghurt & remoulade

Cornfed chicken breast with potato rösti, broccolini & red wine jus

Adrian's recipe, pork & fennel sausage with tomato & basil ragout

220g O'Connor grain-fed striploin with peppercorn sauce & French fries

Slow braised beef cheek with potato mash, speck, carrots & red wine jus

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# SIDES

*Choose one to be served as a shared side*

Radicchio with rocket, almond & Manchego

Wagyu fat roasted potatoes

Grilled broccolini with fetta

Roasted carrots with honey & smoked balsamic vinaigrette

Mixed leaves with smoked balsamic vinaigrette

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# DESSERTS

*Choose two to be served alternatively*

Sticky Date Pudding with Rum & Raisin Ice-cream

Baked cheesecake with berry compote, Chantilly cream

Warm chocolate fondant w. chocolate soil, vanilla bean Ice-cream

House-made tiramisu

Seasonal pavlova with passionfruit coulis & Chantilly cream

*Alternatively, to share*

Selection of petit fours (macarons, mini chocolates & eclairs)

&

Selection of two cheeses, lavosh, quince & apple

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