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## WINTER FUNCTIONS

ADDITIONAL COURSES \$16P/P

### DEGUSTATION 4 COURSES \$60

MATCHED WINES \$30P/P

SUGAR SEARED YELLOW FIN TUNA WITH OLIVE PASTE, 'ELDER FLOWER O2' AND LETTUCE GAZPACHO

CONFIT CHICKEN, PISTACHIO NUT AND FOIE GRAS TERRINE WITH DATE MARMALADE AND TOASTED BRIOCHE

BEEF TENDERLOIN ASPARAGUS, BONE MARROW AND WHITE BEAN CIGAR

CRÈME CARAMEL WITH ORANGE SEGMENTS, BRIOCHE DOUGHNUTS & ESPRESSO ICE-CREAM

### DEGUSTATION 6 COURSES \$80

MATCHED WINES \$40P/P

SUGAR SEARED YELLOW FIN TUNA WITH OLIVE PASTE, 'ELDER FLOWER O2' AND LETTUCE GAZPACHO

CONFIT CHICKEN, PISTACHIO NUT AND FOIE GRAS TERRINE WITH DATE MARMALADE AND TOASTED BRIOCHE

POTATO AND PERSIAN FETA TORTELLINI WITH BRAISED LEEKS, PINE NUTS AND CURRENTS

LAMB RACK WITH BRAISED LAMB NECK, BABY VEGETABLES AND 'ONION FOAM'

SOFT CENTERED CHOCOLATE PUDDING WITH HONEYCOMB ICE-CREAM

CHEESE SERVED WITH QUINCE PASTE, LAVOSH & TOASTED FRUIT BREAD

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## WINTER FUNCTIONS

MINIMUM 50 GUESTS MAXIMUM 150

### COCKTAIL PARTY

PACKAGE 1 \$25P/P

LETTUCE MARTINI WITH SEARED TUNA QLD PRAWNS IN BRIK PASTRY CHICKEN TERRINE WITH BRIOCHE MUSHROOM BRUSCHETTA MARINATED OLIVES

### COCKTAIL PARTY

PACKAGE 2 \$35P/P

LETTUCE MARTINI WITH SEARED TUNA QLD PRAWNS IN BRIK PASTRY CHICKEN TERRINE WITH BRIOCHE MUSHROOM BRUSCHETTA MARINATED OLIVES CRUSTED LAMB CUTLETS FRIED BABY CALAMARI

### COCKTAIL PARTY

PACKAGE 3 \$45P/P

LETTUCE MARTINI WITH SEARED TUNA QLD PRAWNS IN BRIK PASTRY CHICKEN TERRINE WITH BRIOCHE MUSHROOM BRUSCHETTA MARINATED OLIVES CRUSTED LAMB CUTLETS FRIED BABY CALAMARI POTATO AND FETA TORTELLINI INDIVIDUAL RISOTTO CUPS

4 HOUR DURATION

EXTRA HOURS CHARGED AT \$5P/P

DRINKS PACKAGES AVAILABLE ON REQUEST

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