



Celebrations

Banquet Menu

Two courses | **\$49** per person, three courses | **\$65** per person

*Minimum of 10 guests, room hire costs apply**

Dinner roll and butter to start

Entrée (choice of two, alternate serve)

Beetroot cured salmon with roe, dukkha crumb, micro herbs and house dressing (gf)

Pumpkin and ricotta agnolotti with burnt butter wilted spinach and parmesan (v)

Peking duck breast, glass noodle salad and sesame dressing

Sticky pork belly bites with apple and cabbage slaw (gf)

Beetroot, feta arancini and hummus served with garlic sauce (V)

Main (choice of two, alternate serve)

Beef fillet served with potato gratin, asparagus and cress salad with black garlic demi glaze (gf)

Chicken Kiev filled with camembert and sundried tomato, grilled asparagus, sweet potato and jus (gf)

Braised lamb rump with rocket and parmesan, mash potato and braising stock (gf)

Barramundi fillet with kipfler potatoes, sautéed beans and lemon pepper hollandaise sauce (gf)

Baked eggplant and vegetable korma curry with basmati rice (v) (gf) (vegan)





w Celebrations

Banquet Menu cont.

Two courses | **\$49** per person, three courses | **\$65** per person

Add Barista made coffee and assorted tea | **\$4.50** per cup

Minimum of 10 guests, room hire costs apply*

Sides

\$12 per bowl, 5 serves per bowl

Roasted chat potatoes with rosemary and sea salt (v) (vegan)

Chefs toss salad (v) (gf) (vegan)

Steamed greens, broccolini, carrots, beans and zucchini (v) (gf) (vegan)

Dessert (choice of two, alternate serve)

Belgium chocolate and spiced orange tart with fresh berries

Vanilla bean panna cotta with Cointreau strawberries (gf)

Apple and rhubarb crumble with pecan praline ice cream

Ceylon tea brûlée with almond bread (gf)

Baked New York cheesecake with blueberry compote and chocolate crumble dust

