

MEALS

SIT DOWN MENU PRICES (All prices per person)

Please select your requirements. You only pay for the courses you require.

Bread - Fresh bread rolls <i>With Butter or Olive Oil & Black Duck Beersamic</i>	\$2
Entrées Choice of 2 served alternately	from \$10
Mains Choice of 2 served alternately	from \$28
Desserts Choice of 2 served alternately	\$10
Coffee / Tea	
Instant Gourmet Tea/Coffee	\$3.50 per person

SERVICE STAFF

\$45 per hour per staff (min 3 hours)
Appropriate penalty rates apply for Sundays
(\$50 per hour) & Public holidays (\$65 per hour)

CROCKERY, CUTLERY AND GLASSWARE

Hire available - 60 cents per piece

DIETARY REQUIREMENTS

Most meals can be made to special dietary requirements.

GF = Gluten Free (gluten free items are made with rice, maize or gluten free flour)

V = Vegetarian

Surcharges of 10% apply to all menus for Public Holidays

Please note that travel charges may be incurred for functions outside the immediate Port Macquarie area

ENTREES

Choose 2 to be served alternately

- Sticky master stock pork belly, crispy Asian slaw GF \$16
- Sumac rubbed lamb, honey roasted pumpkin, goat cheese, parsley and mint salad, pomegranate GF \$16
- BBQ Peking duck risotto with hoi sin glaze, shallot and coriander GF \$13.50
- Soup of your choice (if you have a favourite we can make it) \$10
- Chilled prawns, crispy prosciutto, rockmelon ribbons and micro herbs GF \$15
- Wasabi crusted rare tuna, mizuna, aioli, pickled radishes and finger lime GF \$16
- Vegetable spiral tart, rocket salad V \$12
- Chargrilled beef with glass noodle and seaweed salad GF \$14
- Prosciutto and chicken roulade, sweet pumpkin puree and toasted pecan GF \$16
- Pear and hazelnut salad with goat curd, baby spinach and beet leaves V & GF \$13.50
- House cured vanilla bean and vodka salmon with avocado, rye bread and caper berries \$14.50
- Duck rillettes with cornichons, beetroot and honey spiced bread \$15
- Chicken and mushroom arancini, garlic aioli \$11





MAINS

Choose 2 to be served alternately

- Grilled pork cutlet, sweet potato crush, garlic almond beans, peppercorn sauce GF \$35
- Locally sourced beef fillet, herb roasted potatoes, summer beans, broccolini & tomato jus GF \$31
- Crispy skin chicken, pumpkin and sage puree, French beans & macadamia crumb GF \$28
- Baked eggplant & ricotta rolls in chunky tomato sauce with basil & baby spinach V & GF \$28
- Roasted salmon fillet, wasabi mash, grilled bok choy and asparagus, oyster sauce \$34
- Slow roasted sirloin, creamy mash, baby carrots, crispy kale and chimichurri GF \$32
- Beetroot, pecorino and chive risotto V & GF \$28
- Slow cooked 5 spice lamb shanks with Asian vegetables and mash GF \$33
- Cumin & chilli crusted chicken breast, soft polenta, grilled zucchini & sweet peppers, jus GF \$29
- Confit leg of duck on potato & fennel mash with an XS marmalade jus and candied orange GF \$29

DESSERTS

Desserts \$10 per person

Choose 2 to be served alternately

- Lemon & lime citrus tart with double cream
- Flourless bourbon chocolate brownie, with fresh berries & cream GF
- Caramel macadamia pie with vanilla anglaise
- Liqueur cream filled profiteroles with warm chocolate ganache
- Chefs selection dessert tasting plate
- Eton mess – meringue chards, fresh fruit and cream GF
- Local & Australian regional cheese with fruit paste & lavoche bread (served individually or as a platter for the table)

CHILDREN

\$10.50 per child (12 years & under)

- Goujons of crumbed chicken with salad leaves & chips
- Grilled chicken breast & steamed greens GF
- Child's steak & mash with tomato sauce GF
- Battered fish, chips & salad

We wish to advise that this is not a comprehensive list. Our Chefs can make almost anything that you may require. If you have a favourite or have seen something you like not listed here please ask.



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