

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>	\$2.50
Entrées Choice of 2 served alternately	from \$12.00
Mains Choice of 2 served alternately	from \$28.00
Desserts Choice of 2 served alternately	from \$12.00
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
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

Examples and favourites

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|---|---------|
| • Sticky master stock pork belly, crispy Asian slaw GF | \$17.00 |
| • Sumac rubbed lamb, honey roasted pumpkin, goat cheese, parsley and mint salad, pomegranate GF | \$18.00 |
| • BBQ Peking duck risotto with hoi sin glaze, shallot and coriander GF | \$17.50 |
| • Soup of your choice <i>(if you have a favourite we can make it)</i> | \$12.00 |
| • Chilled prawns, crispy prosciutto, rockmelon ribbons and micro herbs GF | \$16.00 |
| • Wasabi crusted rare tuna, mizuna, aioli, pickled radishes and finger lime GF | \$16.00 |
| • Vegetable spiral tart, rocket salad V | \$13.00 |
| • Chargrilled beef with glass noodle and seaweed salad GF | \$15.00 |
| • Prosciutto and chicken roulade, sweet pumpkin puree and toasted pecan GF | \$16.00 |
| • 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 | \$18.50 |
| • Duck rillettes with cornichons, beetroot and honey spiced bread | \$16.00 |
| • Chicken and mushroom arancini, garlic aioli | \$12.00 |





MAINS

Examples and classics

- Grilled pork cutlet, sweet potato crush, garlic almond beans, peppercorn sauce GF \$35.00
- Locally sourced beef fillet, herb roasted potatoes, summer beans, broccolini & tomato jus GF \$37.00
- Crispy skin chicken, pumpkin and sage puree, French beans & macadamia crumb GF \$31.50
- Baked eggplant & ricotta rolls in chunky tomato sauce with basil & baby spinach V & GF \$28.00
- Roasted salmon fillet, wasabi mash, grilled bok choy and asparagus, oyster sauce \$36.00
- Slow roasted sirloin, creamy mash, baby carrots, crispy kale and chimichurri GF \$36.00
- Beetroot, pecorino and chive risotto V & GF \$28.00
- Slow cooked 5 spice lamb shanks with Asian vegetables and mash GF \$33.00
- Cumin crusted chicken breast, soft polenta, grilled zucchini & sweet peppers, jus GF \$33.00
- Confit leg of duck on potato & fennel mash with an XS marmalade jus and candied orange GF \$34.50

DESSERTS

Desserts \$12.00 per person

- 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

\$15.00 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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