



1 Course Set Menus 2011 for Lunch & Dinner

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

All set menus have choices within each course that guests can choose on the day.

All set menus are custom printed and placed at each setting.

Standard 1 Course: \$38 pp

Deluxe 1 Course: \$46 pp

Standard 1 Course Set menu

choice of;

seared tuna and thai basil spaghetti with chilli,
baby capers and rocket leaves

casarecce with asparagus, goats cheese, garlic,
chives, pinenuts & fresh parmesan (v)

risotto with jerusalem artichoke, green peas,
mint & shaved pecorino (v)

mos green chicken curry with kumera chips
with jasmine rice

salt and pepper squid with fresh lime and
housemade aioli

coopers beer battered flat head fillets with hand cut
chips, lemon and housemade tartare

char-grilled sirloin, black angus, 120 day grain fed,
shoestring fries, beer battered onion rings &
hollandaise sauce

***accompanied by: handcut chips, mixed salad,
warm sourdough rolls with dukkah
& extra virgin olive oil***

includes coffee or tea

\$38 pp

Deluxe 1 Course Set menu

choice of;

rigatoni with asparagus, goats cheese, garlic,
chives, pinenuts & fresh parmesan (v)

linguine with pan-fried prawns, baby spinach,
kalamata olives, chilli and parsley

crab meat cannelloni with citrus ricotta, confit leek,
spinach, buffalo mozzarella & roast tomato pulp

pan fried salmon with broad bean and spiced apple
risotto and crisp chilli salad

zatar crusted grilled lamb loin with smoked eggplant
pearls, chai honey syrup & tunisian cous cous

oven roasted wild barramundi fillet, saffron gnocchi,
baby clams, nage broth & caramelised lime

aged fillet of beef, portobello mushroom, green
bean, soft polenta & rosemary shiraz jus

***accompanied by: handcut chips, mixed salad,
warm sourdough rolls with dukkah
& extra virgin olive oil***

includes coffee or tea

\$46 pp

optional extras

appetizer: shared plates of:

mos antipasto plates & salt and pepper squid

\$9.5 pp

a la carte dessert course;

a selection of tempting sweets to finish – please see our dessert menu

\$14 pp

bubbly on arrival: (1 glass pp)

n.v chandon (yarra valley) \$10 pp

n.v. moët & chandon imperial (france) \$20 pp

PRICES INCLUSIVE OF GST

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