

banquet style dining

based on traditional Italian family style dining, meals are presented on shared platters & bowls to the table encouraging an interactive dining experience

entrées

please choose 2

mooloolaba prawn on waldorf salad
wok fried salt & pepper cuttlefish with zen dipping sauce
roasted butternut pumpkin, baby spinach & fetta salad (v)
asian duck salad with palm sugar dressing & roasted cashews
heirloom tomato & buffalo mozzarella with parsley, garlic & olive oil (vg)

mains

please choose 2

roasted lemon & thyme chicken with aioli (g)
whole braised shoulder of dorper lamb with baby balsamic onions (g)
soft herb risotto with braised leek & parmesan (vg)
fresh barramundi with pesto of garlic, parsley & lemon zest (g)
atlantic salmon with sauce hollandaise (g)

all mains served with
roasted root vegetables
green salad with french dressing
breads & spreads

desserts

please choose 2

seasonal fruit pavlova with whipped cream (g)
baby chocolate pots with soft whipped vanilla cream (g)
profiterole with vanilla cream & caramel sauce
glazed passion fruit tarte
individual roasted macadamia nut & honey tarte

2 courses \$40.00 per person
3 courses \$50.00 per person

v – vegetarian g – gluten free

minimum of 20 people required or a surcharge will apply
staff charged additionally
all prices quoted exclusive of gst
minimum of 5 working days notice required

