



DINNER

2 Course, choice of 3 per course - \$85pp

3 Course, choice of 3 per course - \$95pp

Choice per course available for maximum 30 guests. Three dishes pre-selected per course.
For guest numbers above 30; each course will be served alternately.
Two dishes pre-selected per course.

Starters

Freshly Shucked Sydney Rock Oysters with Coriander Mignonette and Lemon
Wedge Salad of Baby Gem, Blue Cheese, Walnut and Roasted Grape
Cesar Salad of Cos, Ortiz Anchovies, Croutons and Parmesan
Cured Salmon with Capers, Cornichon, Crème Fraiche and Rye Crackers
Hand Cut Kurobuta Glazed Leg Ham, Mustard, Pickles
Fried Southern Calamari, Fennel and Aioli

Mains

Cape Grim Grass-Fed Beef Fillet 200g with Béarnaise Sauce
Charcoal Grilled Cowra Lamb Mixed Grill with Creamed Spinach
Pan Roasted Market Fish, Sautéed Australian King Prawns and Braised Peas
Ricotta Gnocchi with Garden Vegetables and Burnt Cream

Upgrade to our 4-Hour Slow Roast Oakey Reserve Grain Fed Standing Rib 300g \$20 per person

For the Table

Shoestring Fries
Iceberg Lettuce, Onion and Joseph 'La Casetta' Vinaigrette
Seasonal Greens, Hazelnut and Preserved Lemon Vinaigrette
Slow Roasted Pumpkin, Sour Cream and Pepita's
Please choose two. Additional sides can be purchased for \$5 per person, per side.

Dessert

Single Origin Chocolate Tarte
Tahitian Vanilla Crème Brûlée
Custard and Passionfruit Slice
Maffra Cloth-Aged Cow's Milk Cheddar with Crackers and Condiments

Menu and dishes are subject to change without notice due to product availability and season.