

BALLROOM

BISTRO & GRILL



Entrée to share

salt and pepper squid drizzled w a sticky sweet soy
wild mushroom and parmesan arancini served w truffled aioli
teriyaki pork belly w baby herb salad, soy and sesame dressing

Choice of main

Herb Crumbed South Australian Whiting Fillets
served with chunky chips, lemon wedges and house made tartare.

or

250gm Scotch Fillet Steak
chargrilled to medium served w chimichurri butter, chunky chips and
mushroom sauce on the side

or

Oven Roasted Marinated Chicken Breast
served w sweet potato rosti, green beans and romesco sauce

includes salad & hot vegetable bar & crusty bread rolls

Dessert

Belgium Chocolate and Peanut Butter Brownie
w vanilla bean icecream and salted caramel sauce

or

Baked Lemon Cheesecake
w double cream and berry coulis

2 course main and dessert - \$42 pp

2 course entrée and main - \$45 pp

3 course entrée, main and dessert - \$55 pp

deposit required to secure booking

conditions apply – subject to change

minimum 20 / maximum of 50 persons