

## Function Menu

2 course \$45

3 course \$47

### Entrée

Semolina crusted calamari, chilli salt, tarragon aioli

Bruschetta of house baked flatbread, wood fired artichokes, Ligurian olives

Soup of the day, grilled bread

### Mains

Chicken breast stuffed with goats' cheese, sun dried tomatoes & spinach, truffled mash, glazed beans, seeded mustard jus

Panko crumbed barramundi fillet, chips, garden salad, tartar

300g Porterhouse fillet, mash, greens, red wine sauce (served medium)

### Desserts

Sticky date pudding, caramel sauce, vanilla ice cream

Chocolate hazelnut terrine, Belgian white chocolate ice cream, dark chocolate crumbs