



FUNCTIONS MENU

For groups of 8 people or more, you may select our 2 or 3 course reduced selection a la carte menu, please see below menus for examples.

Alternatively, please contact us to design a personalised set menu for your event.

2 Course a la carte menu \$75 per person

House made Sicilian bread to share served with extra virgin olive oil **V**

ENTREE

Quail Lasagne

White quail ragu and bechamel enclosed in a lasagne sheet, ovenbaked and served on a parmesan veloute

Wagyu Bresaola Antipasto GF

Wagyu bresaola served with Ocelli cheese, pear, crostini, apple balsamic vinegar, parmesan crisp

Ocean Trout GF

Semi Cured, steamed Tasmanian ocean trout served cold, green herb oil, liquid beetroot agrodolce, lemon herb sauce

Burrata Caprese V GF

Burrata cheese, medley of tomatoes, extra virgin olive oil, balsamic vinegar and basil

Gamberi e Capesante GF

2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, goats cheese, cauliflower emulsion

MAIN COURSE

Gnocchi Granchio

Handmade potato gnocchi served with a crustacean and tomato bisque sauce, with Fraser Isle spanner crab meat

Risotto Duck GF

Twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto

Pesce del Giorno

Fish of the day

Cauliflower Steak Vegan GF

Chargrilled cauliflower steak, chickpea puree, XV olive oil, lemon, herbs

Wagyu Rump 2GR GF

2GR MB9+ Rump, char grilled, smoked fennel, balsamic beef jus

Chefs selection of sides for the table



3 Course a la carte menu \$89 per person

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DESSERTS

Tiramisu

Traditional lady finger biscuits, coffee, mascarpone

Strawberry Paradise

Lemon, vermouth strawberry foam, House made vanilla and white chocolate gelato, pistacchio disc

Affogato

House made vanilla gelati served with espresso coffee and your choice of one the following liqueurs: Baileys, Frangelico, Kahlua