



SIT DOWN

Our sit down menus are tailored to your individual requirements. We have provided a sample menu, however please contact us directly and we will design and price a menu especially for you.

Sample Menu

Entrée

Oven Baked Quail with Golden Potato Salad with Balsamic & Mustard Cream

OR

Rare Poached Beef with Fresh Thai Salad & Soy Dressing

Main

Back Strap of Lamb Sautéed Spanish Onions on a Vegetable Stack with a Tomato & Red Wine Salsa

OR

Sweet Potato, Sun Dried Tomato & Goats Cheese Gnocchi with Tomato Basil Sauce & Bocconcini

Mains are served with fresh bread and butter

Dessert

White and Dark Chocolate Bread terrine with Pure Cream & a Cinnamon Anglaise

OR

Sticky Date Pudding with Butterscotch & Cream

Dessert is served with tea and coffee

Minimum of 20 people

Wait staff will be provided for a minimum of 3 hours at \$28 per hour.

Chef will be provided for a minimum of 3 hours at \$33 per hour.

Crockery and cutlery will incur an additional charge of \$3 per person.