

### FUNCTION BOOKING FORM

NAME	COMPANY NAME
ADDRESS	EMAIL
FUNCTION DATE	FUNCTION TIME (OPEN UNTIL 10PM)
NUMBER OF GUESTS	DEPOSIT PAID
<b>2 COURSE ALTERNATE \$60 3 COURSE ALTERNATE \$80</b> GF – Gluten Free, V – Vegetarian, VE – Vegan	
<b>ENTRÉE</b> (choice of two )	
Potato & brie vichysoisse, truffle oil & black salt	
Beetroot, walnut, fetta, prosciutto & mixed leaves. Aged red wine dressing (GF)	
Southern style tofu, wombok & almond slaw, coconut & cucumber riata (GF, VG)	
Warm chicken, roasted pumpkin, semi sundried tomatoes, cornishons, onion, seeds & cardamom aioli (GF)	
Angel hair pasta, sage beurre blanc, wild mushroom & pea puree (V)	
<b>MAIN</b> (choice of two)	
Red thai pork, asian slaw, lime & ginger emulsion (GF)	
Roasted scotch fillet, confit potatoes, vine ripened tomatoes, olives, spinach & red wine jus (GF)	
Crispy skin salmon, tomato, onion, olive, capers, capsicum, sour dough croutons, raspberry vinaigrette	
Roasted cauliflower with saffron & cranberry pilaf, carrot & coriander coulis (VG, GF)	
Braised lamb shank, cauliflower puree, green beans, charred leek, dukkah & natural jus (GF)	
<b>DESSERT</b> (choice of two or *taste plate)	
New York cheesecake, double cream, berries	
Poached pear, chia infused coconut, toasted walnuts (GF, VG)	
Chocolate fondant, raspberry coulis, thick cream	
Apple & raspberry crumble, vanilla anglaise	
*Taste plate: Petit morsels of dessert selection	
COMMENTS/ DIETARY REQUIREMENTS	