



1 PULTENEY STREET, TAREE 6550 0022

LUNCH FUNCTION MENU (MIN 15 PAX)

Note: People cannot order individually on the day

**Entrees, mains and desserts are alternate drop to each person
Organisers are to choose 2 entrée only / 3 mains only / 2 desserts only**

Garlic & Herb Breads (to the table)

ENTREES

- House made duck spring roll infused with hoisin, shitake mushrooms, ginger, coriander, stir fried vegetables w/a rice noodle salad
- Salt and Pepper squid served on a mango, macadamia and rice noodle salad with an orange vinaigrette (GF)
 - Chorizo, speck, porcini mushroom and fig risotto (GF)
- **Porcini mushrooms, fig, baby spinach, cherry tomatoes , Masala & parmesan**

MAINS

Asian Style Beef Salad

Marinated beef strips served on a mixed garden salad finished with fried onions, rice noodles and a house made Thai dressing

Pork Belly Salad (GF)

Crispy fried pork belly served on a dried fig, apple, walnut, parmesan and cherry tomato salad finished with a honey mustard dressing

Vegetarian Grill (GF)**

Chargrilled vegetables served on Turkish bread finished with fetta, tasty cheese, mozzarella and basil pesto served with a side salad

Sweet Corn Fritters (V)

House made corn fritters served on a mixed garden salad topped with avocado and fresh tomato salsa and fetta cheese

Calamari

Panko Crumbed served with chips, salad, tartare sauce and lemon

Whiting

Panko Crumbed served with chips, salad, tartare sauce and lemon

Flathead

Beer battered served with chips, salad, tartare sauce and lemon

DESSERTS

- Vanilla bean panna cotta with mixed berry compote and almond flakes (GF)
 - Warm apple pie with crème anglaise and fresh cream
- Assorted cheesecakes served with berry compote and fresh cream

PRICING (is an overall saving for a group discount)

Breads, Entrees, Mains & desserts	\$32per person
Breads, Entrees & Mains	\$28 per person
Breads, Mains & desserts	\$25 per person
Bread & Mains only	\$20 per person

Any allergies or alterations can be discussed etc. more expensive meal options