

LUNCH & DINNER MENU

SAMPLE MENU ONLY – SUBJECT TO SEASONAL AVAILABILITY

To Start

Bread rolls and butter

Entrée

Veal tonnato, capers, tuna emulsion, mizuna, burnt lemon

Poached chicken, mixed grains, labne, parsley, shaved fennel

Semolina fried globe artichokes, smashed green peas, mint (v)

Fresh torn mozzarella, confit heirloom tomato salad, cicada olive oil, basil (v) (gf)

Main Course Selection

Atlantic Salmon, spiced lentils, chermoula and roasted truss tomatoes (gf)

Angus rump cap, beetroot, smoked potato, heritage carrots (gf)

Za'atar roasted chicken, corn, freekah, capsicum and herbs

Roasted eggplant, ras el hanout, watermelon radish, parsley, apple, barberries (v)

all main courses served with

Mixed leaf salad, honey mustard dressing

Dessert

Individual lemon curd tart with double cream

White chocolate panna cotta with berries (gf)

Sweet treats platters – Chefs selection of treats to be served as a share platter

Cheese platters – Local artisan cheese, raisin bread, fruit paste, fresh pear and lavosh

Served with freshly brewed Vittoria coffee and Twinings teas



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Hot Buffet A

Beef tagine, mint, preserved lemon and pea (gf)

Lemon balm couscous, pumpkin and pepita (v)

Steamed beans, flaked almonds, fetta (v) (gf)

Cos lettuce, crispy chickpea, herbs and saffron aioli (v) (gf)

Bread rolls with butter (v)

Hot Buffet B

Roast lemon and herb chicken (gf)

Sea salt and rosemary potatoes (v)

Spinach and ricotta puff pastry rolls (v)

Roast pumpkin, eggplant, rocket, pine nut and parmesan salad (v)

Bread rolls with butter (v)

Menu Options

Hot Buffet	\$30.00 per person
Set main	\$25.00 per person
2 Courses	
Set entrée and main or main and dessert	\$35.00 per person
Choice 2 entrées, 2 mains	\$45.00 per person
3 Courses	
Set entrée, main and dessert	\$48.00 per person
Choice 2 entrées, 2 mains and 1 dessert	\$60.00 per person
Alternate main drop surcharge	\$5.00 per person
Additional selection per main	\$7.00 per person



BEVERAGE PACKAGES

Package A

NV The Lane 'Lois' *Blanc de Blanc*

Bremerton *Sauvignon Blanc*

Bremerton 'Tamblyn' *Cabernet, Shiraz, Merlot, Malbec*

Coopers Pale Ale, Coopers Clear, Coopers Light and The Hills Cider

Soft drinks, orange juice, filtered water

1 hour	\$18.00 per person
2 hours	\$22.00 per person
3 hours	\$29.00 per person
4 hours	\$36.00 per person
Extra hour	\$7.00 per person

Package B

NV The Lane 'Lois' *Blanc de Blanc*

Hand crafted by Geoff Hardy *Fiano*

Coriole 'Red stone' Shiraz

Obsession IPA, Prancing Pony Pale Ale, Coopers Light and The Hills Cider

Soft drinks, orange juice, filtered water

1 hours	\$22.00 per person
2 hours	\$26.00 per person
3 hours	\$35.00 per person
4 hours	\$44.00 per person
Extra hour	\$9.00 per person

