

## Set Menu

2 Courses \$64 | 3 Courses \$79

Available for 15 - 30 guests | 30 guests + alternate drop | lunch & dinner

### Starters

#### **Malfy Rosa Gin cured King Ora Salmon**

Cucumber salad, fennel tartare + croutons (g)

#### **Calamari Fritti**

House tartare, lemon & rocket (g)

#### **Chicken croquettes**

Stuffed w smoked bacon & bocconcini & herbs, green goddess sauce

#### **Mezze dip plate**

Pickles, Kalamata olives & marinated feta, charred pita (g,ve)

### Mains

#### **Chargrilled free-range chicken supreme**

Potato gnocchi, bacon, mushrooms, tomatoes, parsley & garlic cream (g)

#### **Wagyu Rostbiff steak**

(\$7 Surcharge), MB#7, 270g' | grilled med or well done

Buttered mash, steamed asparagus, truffle butter, red wine jus (g)

#### **Roast crispy skin Coral Coast Barramundi**

Warm crushed potato salad, romesco, tomato fresca, salsa verde (g)

#### **Apple glazed pork scotch fillet**

Greek potatoes, apple walnut salad, Davidson plum + pork jus (g)

#### **Potato gnocchi arrabiata**

Homemade potato gnocchi w/ chilli, black olives, mushrooms,

Tomato, basil sauce & buffalo mozzarella (ve)

### Desserts

#### **Raspberry Panna cotta**

White chocolate soil, freeze dry mandarin, vanilla bean ice-cream (g)

**Belgian chocolate marquise** Salted caramel, honeycomb, fresh raspberries  
+ double cream (g)

**Sorbet of the day** Seasonal fruits & berries & raspberry coulis (g,ve)

## The Village Lunch

2 Courses \$45 | 3 Courses \$55, Available 11am – 2.30pm, 7 days

### Entree

**Warm Mediterranean olives**, house pickles, marinated feta (g,ve)

**French style garlic bread** w raclette cheese & soft herbs

**Chicken Croquettes** stuffed w smoked bacon & bocconcini, aioli

**Calamari fritti** w fennel tartare & lemon (g)

### Main

#### **Souvlaki**

Choose your souvlaki – Chicken **or** Haloumi **or** Lamb **or** Beef  
served with village salad, grilled pita, tzatziki & hummus

#### **Add extra souvlaki –**

Chicken \$14 | Wagyu Beef \$21 | Haloumi \$14 | Lamb \$21 | Extra pita \$4

#### **Roast cauliflower salad**

w/ harissa, Za'atar, almonds, currants, tomatoes, yoghurt & tahini (g,ve)

#### **Beer battered King Snapper 'n' chips**

W house garden salad, aioli & lemon

### Dessert

**The G.Z. Mess**, French meringue, lemon curd, fresh berries,  
Passionfruit, house sorbet, whipped cream (g)

**Sorbet of the day** w fresh seasonal berries & fruit coulis (g,ve)

#### **Raspberry Panna cotta**

White chocolate soil, freeze dry mandarin, vanilla bean ice-cream (g)

## **Stand Up Cocktail Style**

\$79 per person, choice of 8 Canapes plus choice of 2 Substantial Canapes  
available for group bookings only

### **Canapes**

**Pristine Coffin Bay oysters (g)**

Mignonette & Kilpatrick

**Crispy honey lemon King prawns, za'atar (g)**

**Roast button mushrooms** stuffed with whipped cheese, bacon & herbs (g)

**Grilled Tasmanian scallop in the half shell**, crispy speck, almond butter gratin

**House cured salmon**, sour dough crostini, tartare

**Calamari fritti** w pickled fennel tartare (g)

**Chicken Croquettes** stuffed w smoked bacon & bocconcini, aioli

**Petite Chicken souvlaki skewers** w tzatziki (g)

**Petite lamb souvlaki** w tzatziki (g)

**Crispy haloumi fingers** w honey & za'atar

**Greek style cheesy garlic bread** w soft herbs (v)

**Tomato & basil bruschetta's**, grated Manchego, Pedro balsamic

### **Substantial Canapes** (choose any 2)

**Beer battered snapper & chips**

**Grilled wagyu steak & buttered mash**, jus

**Roast cauliflower salad**, pomegranate, currants, smoked almonds, tahini, harissa

**Chargrilled pork salad**, apple slaw, black currants, Davidson Plum

**Wild mushroom risotto**, grated Reggiano cheese, white truffle oil

