



**ALTERNATIVE DROP  
(20-60 Guests)**

*Pick two options from each course for you and your guests to enjoy. Feeling extra hungry? Indulge in some optional extras to satisfy those cravings!*

**Entrée \$20pp**

Tomato & grana Padano arancini | aioli | rocket V

Salt & Szechuan pepper squid | aioli | wakame

Pork belly bites | Korean BBQ sauce | sesame | slaw GF

Chargrilled king prawns | garlic & chili butter GF

**Add on** – bread for the table & a selection of house made dips \$5pp

**Main \$35pp**

Chargrilled sirloin | served medium | duck fat potatoes | salad | chimichurri sauce GF \$6pp supplement

Rigatoni pasta | fried eggplant | San Marzano tomato | basil | almond flakes (VGN)

Barramundi fillet | ratatouille | pangritata | basil oil GFO

Chicken schnitzel | satay sauce | kewpie | papaya & bean sprout salad

Chargrilled eye fillet | served medium | duck fat potatoes | salad | peppercorn sauce GF \$10pp supplement

**Add on** - selection of seasonal sides for the table \$9pp

**Desserts \$15pp**

Warm chocolate brownie | salt caramel ice cream | caramel popcorn

Lemon posset | raspberry compote | whipped vanilla cream | shortbread GFO

Sticky date pudding | butterscotch sauce | vanilla ice cream

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Your cake served on a platter | seasonal berries | whipped cream \$5pp

## **THE BAR**

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our [drinks menu](#).

For parties of up to 60 guests there are a few options you can go with in terms of the service of beverages. Guests can either be set up with individual tabs or you can put a bar tab down for the whole group. We also have a few additional options for groups below:

### **DRINKS ON ARRIVAL**

Prosecco or beer on arrival for all your guests \$12pp

Cocktails Jugs (serves 6)

Lychee Sangria \$80

Pimm's \$80

Rum Punch \$80