



**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**

Wild Mushroom Arancini | rocket | parmesan V

Calamari | bbq provencal | rocket salad | aioli | wakame

Pork belly bites | Korean BBQ sauce | coral lettuce | pickled vegetables GF

Butterflied Chargrilled king prawns | garlic & chili butter GF

**Add on** –dips & flat bread for the table \$5pp

**Main \$40pp**

Flank Steak | served medium | duck fat potatoes | salad | café de paris GF

Miso Eggplant | mint yoghurt | baked radish & leeks | coriander | lemon (VGN)

Barramundi fillet | ratatouille | pangritata | basil oil GFO

Chicken schnitzel | gravy | chips | seasonal salad

**Desserts \$14pp**

cherry ripe chocolate brownie | cherry ice cream | raspberry cream | chocolate shavings

coconut panacotta | raspberry coulis | almond crumble DF GF

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](#).