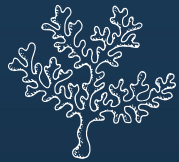


M  
E  
N  
U



## **APPETISER**

### **Antipasto Platter**

*w/ Italian meats, marinated olives,  
a selection of Dips & Turkish Bread*

## **MAIN**

### **Roast Free Range Chicken Breast**

*w/ Corn, Leek & Pea Risotto, Thyme Jus  
& Sweet Potato Crisps GF*

### **Baked Gippsland Lamb Rump**

*w/ Roast Beetroot, Smoked Garlic Potatoes  
& Rosemary Port Glaze GF*

### **Risotto of Wild Mushrooms**

*w/ Leek, Corn, Pea & Aged Parmesan Cheese  
GF, Vegan Option*

*(Available on Request Only Prior to your Booking)*

## **DESSERT**

**Chef's Tasting Platter of Petit Fours**

D  
R  
I  
N  
K  
S

## COCKTAILS

*Available for Purchase - \$16.00 each*

### Negroni

Gin, Campari & Sweet Vermouth

*Strong, intended to be sipped, bitter, sweet & dry*

### Godfather

Blended Scotch & Amaretto

*Strong, intended to be sipped with a nutty sweetness*

### Chocolate Espresso Martini

Vodka, Creme de Cacao & Cold Espresso Coffee

*Coffee vodka with a slight chocolatey sweetness*

### Cosmopolitan

Vodka, Triple Sec, Cranberry Juice & Lime Juice

*A little lighter & fruity with a slight orange flavour*

### Aperol Spritz

Aperol, Prosecco & Soda Water

*Refreshing & bubbly, starts sweet and ends with a pleasant bitterness*



D  
R  
I  
N  
K  
S



## **SPARKLING**

Morgan's Bay Sparkling Cuvee

## **WHITE**

Morgan's Bay Sauvignon Blanc

## **RED**

Morgan's Bay Shiraz Cabernet

*Chat to staff about our frequently changing  
full selection of wines*

---

## **BEER**

James Squire One Fifty Lashes Pale Ale  
Heineken  
Hahn Light ULtra

## **NON-ALCOHOLIC**

Soft Drinks  
Orange Juice