



THE RESTAURANT MENU PLANNING

2-Course Set Menu A

\$45 per head

ENTREE (sharing platters)

Tasting board to share:
*a selection of house-cured meats,
terrines & relishes, marinated olives,
pickled vegetables & breads*

**MAIN COURSE
(choose 2 dishes, 50/50 alternating)**

Baked barramundi fillet
with bok choy & oyster sauce

36-hour slow cooked blade steak
with peas, mushrooms & red wine sauce

Panko crumbed chicken breast
with garlic butter, mashed potato & bok choy

Slow-cooked rolled pork
*with roast spiced carrots, apple &
Spanish onion salad & mustard sauce*

DESSERT COURSE

We will serve your supplied cake on platters

Additional Course options: \$15 per person

Dessert (50/50: panna cotta / chocolate pot)
Canapés (3 types)

Additional Side options: \$6 per person per Side

Creamy mash
Sautéed mushrooms
Roast carrot, beetroot & Meredith goats cheese
Mixed leaf salad
Asian greens

THE RESTAURANT MENU PLANNING

2-Course Set Menu B

\$49 per head

**ENTREE COURSE
(choose 2 dishes, 50/50 alternating)**

Crispy fried chicken pieces
with a sweet chilli & lemon dressing
Beef & red wine croquettes *with mustard aioli.*

Pear, beetroot, walnuts salad
with Meredith goats cheese.

Marinated mediterranean vegetable salad.

Thai pork salad *with crispy pork & rice noodles.*

**MAIN COURSE
(choose 2 dishes, 50/50 alternating)**

Baked barramundi fillet
with bok choy & oyster sauce

36-hour slow cooked blade steak
with peas, mushrooms & red wine sauce

Panko crumbed chicken breast
with garlic butter, mashed potato & bok choy

Slow-cooked rolled pork
*with roast spiced carrots, apple &
Spanish onion salad & mustard sauce*

DESSERT COURSE

We will serve your supplied cake on platters

Additional Course options: \$15 per person

Dessert (50/50: panna cotta / chocolate pot)
Canapés (3 types)

Additional Side options: \$6 per person per Side

Creamy mash
Sautéed mushrooms
Roast carrot, beetroot & Meredith goats cheese
Mixed leaf salad
Asian greens

THE RESTAURANT MENU PLANNING

2-Course "To Order" Menu

(only available for functions with less than 20 guests)

\$51 per head

**MAIN COURSE
(guests to order from these options)**

Baked barramundi fillet
with bok choy & oyster sauce

36-hour slow-cooked blade steak
with peas, mushrooms & red wine sauce

Slow-cooked rolled pork
*with roast spiced carrots, apple &
Spanish onion salad & mustard sauce*

Panko crumbed chicken breast
with garlic butter, mashed potato & bok choy

**DESSERT COURSE
(guests to order from these options)**

Baked chocolate pot
with mandarine & orange blossom fairy floss

Panna cotta
with berries & fractured meringue

Trio of house-made sorbets

Additional Course options: \$15 per person

Canapés (3 types)
Tasting Board to share *with crispy bread*

Additional Side options: \$6 per person per Side

Creamy mash
Sautéed mushrooms
Roast carrot, beetroot & Meredith goats cheese
Mixed leaf salad
Asian greens

THE RESTAURANT MENU PLANNING

3-Course Sharing Menu

\$51 per head

STARTER (sharing platters)
Trio of dips

ENTREE SHARING PLATTERS (select one dish)

Crispy fried chicken pieces
with a sweet chilli & lemon dressing

Beef & red wine croquettes *with mustard aioli.*

Pear, beetroot, walnuts salad
with Meredith goats cheese.

Marinated mediterranean vegetable salad.
Thai pork salad *with crispy pork & rice noodles.*

MAIN SHARING PLATTERS (select one dish)

Baked Atlantic salmon *with bok choy & oyster sauce*

36-hour slow-cooked blade steak
with peas, mushrooms & red wine sauce

Panko crumbed chicken breast
with garlic butter, mashed potato & bok choy

Slow-cooked rolled pork
*with roast spiced carrots, apple &
Spanish onion salad & mustard sauce*

DESSERT COURSE

We will serve your supplied cake on platters

Additional Course options: \$15 per person

Dessert (panna cotta or chocolate pot)
Canapés (3 types)

Additional Side options: \$6 per person per Side

Creamy mash
Sautéed mushrooms
Roast carrot, beetroot & Meredith goats cheese
Mixed leaf salad
Asian greens

THE RESTAURANT MENU PLANNING

Kids' Menu

(under 12 years of age)

\$18 per head

**MAIN
(kids to order from these options)**
Bolognese *with penne pasta & parmesan cheese*

Chicken schnitzel *with chips & salad*
Fish & chips *with salad*

DESSERT

Vanilla ice-cream *with topping*

THE RESTAURANT MENU PLANNING

Adult Beverage Package

\$15 per person, per hour

CHILLED WINES (select 3)

Sparkling Cuvee
Sparkling Moscato
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé
Sparkling Shiraz

RED WINES (select 2)

Grenache
Cabernet Sauvignon
Shiraz

OTHER BEVERAGES INCLUDED

The Plough Lager *on tap*
The Plough Apple Cider *on tap*
James Boag light
Lemon/Lime/Bitters (over 18y.o. only)
Pepsi & Pepsi Max
Lemonade, Raspberry, Solo
Sparkling Mineral Water
Tea & Coffee

BEVERAGES NOT INCLUDED

can be purchased at the function
Jack Daniels, Jim Beam
Johnny Walker Red, Gin, Vodka

Child Beverage Package

\$5 per child

Pepsi & Pepsi Max
Lemonade, Raspberry, Solo
Sparkling Mineral Water