



FOOD PACKAGES

SET MENU 1

2 COURSE SET MENU

\$100pp

Your guests will select 1 dish from main course at the time of the event.

3 COURSE SET MENU

\$110pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Marinated olives
Fresh baguette, balsamic and olive oil

ENTRÉE

Railway share platter
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Grilled barramundi
Mussels, chat potatoes, romesco

Pork cotoletta
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim porterhouse
With garlic butter, mushroom or pepper sauce and hand cut chips

300g Cape Grim scotch fillet
With garlic, butter, mushroom or pepper sauce and hand cut chips

Housemade gnocchi
Summer Vegetables, salsa verde, parmigiano

SEASONAL VEGETABLES TO SHARE

DESSERT

Vanilla creme brulee
Biscotti

Churros
Chocolate dipping sauce

SET MENU 2

2 COURSE SET MENU

\$115pp

Your guests will select 1 dish main course at the time of the event.

3 COURSE SET MENU

\$125pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Pacific oysters
Natural & Kilpatrick

ENTRÉE

Railway share platter
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Grilled barramundi
Mussels, chat potatoes, romesco

Pork cotoletta
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim porterhouse
With garlic butter, mushroom or pepper sauce and hand cut chips

220g Cape Grim eye fillet
With garlic butter, mushroom or pepper sauce and hand cut chips

300g Cape Grim scotch fillet
With garlic butter, mushroom or pepper sauce and hand cut chips

Housemade gnocchi
Summer Vegetables, salsa verde, parmigiano

Cauliflower steak
Romesco, pickled cauliflower, toasted pepitas and pine nuts

SEASONAL VEGETABLES TO SHARE

DESSERT

Vanilla creme brulee
Biscotti

Churros
Chocolate dipping sauce

Selection of cheeses
Lavosh, quince paste and fresh fruit

SET MENU 3

4 COURSE SET MENU

\$150pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

TO START

Pacific oysters
Natural and Kilpatrick

Charcuterie boards
Cured meats, chicken liver parfait, caramelised onion, pickles, crostini

ENTRÉE

Railway share platter
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

MAIN

Grilled barramundi
Mussels, chat potatoes, romesco

Pork cotoletta
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim scotch fillet
With garlic butter, mushroom or pepper sauce and hand cut chips

Reef and beef
220g eye fillet, béarnaise sauce, grilled prawns and hand cut chips

250g Pure Black wagyu porterhouse
With garlic butter, mushroom or pepper sauce and hand cut chips

Housemade gnocchi
Summer Vegetables, salsa verde, parmigiano

Cauliflower steak
Romesco, pickled cauliflower, toasted pepitas and pine nuts

SEASONAL VEGETABLES TO SHARE

DESSERT

Chocolate mousse
Fruit sourdough crisps, mixed berry compote, sea salt

Churros
Chocolate dipping sauce

Crème brulee
Biscotti

AFTER DINNER

Selection of cheeses
Lavosh, quince paste and fresh fruit