



sit down set menus

sit down set menu #1 - \$40 per person

available only in the function rooms or deery's restaurant

entrees:

served alternatively

tiger prawn salad, avocado, asparagus, citrus vinaigrette (g)

warm thai beef salad, bean shoots & peanuts, nuoc cham (g)

mains:

served alternatively

roasted salmon, tomato, oregano, green beans, horseradish butter (g)

200g angus eye fillet caramelised sweet potato, thyme roasted field mushrooms (g)

garden salad & chips to share

sit down set menu #2 - \$50 per person

available only in the function rooms or deery's restaurant

entrees:

served alternatively

tiger prawn salad, avocado, asparagus, citrus vinaigrette (g)

warm thai beef salad, bean shoots & peanuts, nuoc cham (g)

mains:

served alternatively

roasted salmon, tomato, oregano, green beans, horseradish butter (g)

200g angus eye fillet caramelised sweet potato, thyme roasted field mushrooms (g)

garden salad & chips to share

desserts:

served alternatively

flourless orange cake, rosewater cream, bitter chocolate ganache (g)

new york baked cheesecake, black cherry sauce, fresh berries (g)

vegetarian option available on request

please note: all menus are subject to change due to availability and seasons
(g) gluten free (v) vegetarian



sit down set menu's (continued)

sit down set menu #3 - \$60 per person

available only in the function rooms or deery's restaurant

organic italian pane, aged balsamic & coolmunda extra virgin olive oil

entrees:

served alternatively

salt & pepper soft shell crab, prawn, avocado, pickled ginger mayonnaise

roast duck risotto, harissa, roast pumpkin, roquette (g)

mains:

served alternatively

roasted salmon, tomato, oregano, green beans, horseradish butter (g)

350g sirloin, sweet potato, slow roasted tomato (g)

garden salad & chips to share

desserts:

served alternatively

flourless orange cake, rosewater cream, bitter chocolate ganache (g)

new york baked cheesecake, black cherry sauce, fresh berries (g)

sit down set menu #4 - \$80 per person

available only in the function rooms or deery's restaurant

canapés:

demi tasse of crab bisque, with a truffle scent

entrees:

served alternatively

rare peppered venison, black fig, persian fetta, parmesan oil, snow pea tendrils

roast scallops, pistachio & chilli butter, preserved lemon cous cous, minted yoghurt

mains:

served alternatively

300g eye fillet, double cream mash, white asparagus, porcini glaze

½ western rock lobster, mustard & herb potatoes, tomato & tarragon butter

garden salad & chips to share

desserts:

served alternatively

honey pannacotta, poached plums w star anise syrup.

bitter chocolate tart, pistachio ice cream w chilli raspberry sauce

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(g) gluten free (v) vegetarian



sbh sit down set menu's (continued)

steak menu - \$55 per person

*available only in the function rooms or deery's restaurant for groups of 10 – 50 people***

entrees:

served as share platters in the middle of the table

organic italian pane, aged balsamic, coolmunda extra virgin olive oil

natural oysters, lemon, cocktail sauce & chowder bread

salt & pepper calamari, lemon, aioli sauce

main course:

served alternatively

400g rump or 350g sirloin w caramelized sweet potato, thyme roasted field mushrooms

all steaks are served medium

garden salad & chips to share

cheese platter:

john mcdonald cheeses, w quince paste & mizura biscuits

***to ensure that our steaks are cooked to perfection, groups are seated to a maximum of 10 people per table*

sit down menus vegetarian options

entrée options

please chose one

heirloom tomato & buffalo mozzarella salad, basil w sherry vinaigrette (v)

baked goats cheese tartlet, roquette, beurre bosc pomegranate (v)

tart tatin of tomato, spinach, french shallots w balsamic syrup (v)

main course options

please choose one

risotto of wild mushrooms, zucchini, fennel w grana padano (v)

spaghetti with roast tomato, broccolini, ricotta, basil (v)

eggplant moussaka, watercress tabouleh, greek salad w vincotto (v)

please note: all menus are subject to change due to availability and seasons
(g) gluten free (v) vegetarian