

MENU ONE

TO START

Assorted Artisan Breads V

EVOO, caraway dukkah

Maccoa Tapas Boards

Char grilled vegetables, cured meats, dip, local cheeses

IN THE MIDDLE

Balinese Grilled Coconut and Tumeric Chicken GF/DF

Ginger chilli slaw

Slow Braised Lamb Shoulder GF

Quinoa and mint salad, cumin yoghurt

Smoked Salmon, Dill and Red Onion Tart

Crème fraiche

Barbequed Baby Carrot and Feta Salad GF/V

Garden leaves, honey lemon dressing

Twice Cooked Baby Chat Potatoes GF/V

Truffle oil, chives, parmesan

SWEET ENDING

Local and Imported Cheese Board GF available

Water crackers, lavosh, dried fruits

Triple Chocolate Goopy Brownies

Vanilla Bean Ice Cream

\$59.00 Per Person

MENU TWO

TO START

Assorted Artisan Breads V

EVOO, caraway dukkah

Maccoa Tapas Boards

Char grilled vegetables, cured meats, dip, local cheeses

Korean Fried Chicken Drumettes

Sesame, shallots

Coconut Coated Fried Prawns

Green nahm jim

IN THE MIDDLE

Five Spiced Chicken Maryland DF

Coconut rice, Asian greens, soy dressing

Moroccan Lamb Curry with Apricots and Almonds GF

Chickpea salad

Grilled Lemon Pepper Salmon Fillets GF

Creamy dill and cucumber salad

Slow Braised Texan BBQ Beef Brisket

Creamy slaw

Whole Baked Spiced Cauliflower GF/V/DF

Lemon and mustard dressing

Twice Cooked Chat Potatoes GF/V

Truffle, chives, parmesan

Crunchy Kale and Walnut Salad GF/V/DF

Tahini maple dressing

SWEET ENDING

Seasonal Fruit Platters GF/V/DF

Berries, mint and sugar syrup

Local and Imported Cheese Board GF available

Water crackers, lavosh, dried fruits

Raspberry Crème Brûlée Tarts

Vanilla bean ice cream

Macadamia Rocky Road

\$75.00 Per Person

VG Vegan \ **V** Vegetarian \ **GF** Gluten Free \ **DF** Dairy Free