

# CANNIBAL CREEK

---

*PRIVATE / EXCLUSIVE USE SIT DOWN MENU - EVENING ONLY*

---

## **CHEF'S SELECTION OF ENTREES TO SHARE eg**

Charcuterie plate with pickles and freshly baked bread  
Local cheese board with quince paste and crackers  
Snapper, garlic, ginger, lemon and local potato cake, remoulade  
Beetroot, leek and parmesan arancini  
Seasonal quiche

## **MAIN COURSE - PLEASE CHOOSE TWO OF THE FOLLOWING**

Slow braised beef, creamy mash, greens, mushroom, bacon and red wine sauce

Lamb shoulder, cauliflower puree, green lentils, pickled fennel and jus

Free range chicken, silky pumpkin puree, leek and grain mustard sauce

*Will be served on platters to share with sides.*

## **DESSERT - PLEASE SELECT TWO, WILL BE SERVED ALTERNATELY**

Lemon pana cotta, poached pear, cream  
Far Breton flan with sultana and prune, chantilly cream  
Dark chocolate mousse, raspberry powder, cacao nibs

*We seat approximately 60 guests.*

---

*\$79 per person plus drinks on consumption - kids menu available*

---

*This is a sample menu only. Menu items and pricing may change due to seasonality and other reasons. We cater for vegetarians, allergies and other dietary requirements – please inform staff when making your booking. Lunch is available 7 days, share items only on Wednesday.*

*Please confirm final numbers 7 days prior to booking and inform our staff of any dietary requests. Deposit required upon confirmation of booking (\$10 pp lunch groups, \$500 private groups / cocktail). Non-refundable periods apply (48hrs lunch groups, 7 days private groups/cocktail). Cakeage charge \$3 per person to cut and serve with cream & coulis. Minimum spend for private groups / cocktail is \$3000. Complimentary self serve tea/coffee station available for private groups / cocktail events.*