

CANNIBAL CREEK

FRIDAY NIGHT SET MENU FOR GROUPS OF 8 OR MORE

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
Housed cured salmon, radish, pickled fennel

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

These will be served on platters to share with sides

DESSERT - PLEASE SELECT TWO, WILL BE SERVED ALTERNATELY

Lemongrass and ginger panna cotta, rhubarb and passion fruit syrup
Far Breton, sultana and prune flan style, chantilly cream
Dark chocolate mousse, raspberry powder, Cacao nibs

\$69 per person with 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.