



Loft Function Menu

Three course \$43.00 per head

Two course 35.00 per head

Please choose two of each course to be served alternately on the night

Entree

Canapés On Arrival, Chefs Selection - Four canapés to be served on arrival

or

Tasting Plate – Butts smoked meats, Tiandi olives, brie, marinated feta & herb, crackers, Milawa bread & marinated vegetables (for the whole table to share)

Mains

Braised Persian Lamb Shoulder - On sweet potato, baby beets, beans & spiced yoghurt

Porterhouse Steak - Cooked medium herb & mustard rubbed on hickory smoked potatoes, buttered beans, with port jus

Proscuitto Wrapped Chicken - On truffled potato rosti, grilled asparagus spears, finished with lemon, thyme & white wine béarnaise

Market Fresh Fish - Please ask your waiter for today's fish

Roasted Pumpkin Risotto - Pea, leek, thyme, & goats cheese topped with pecorino & rocket salad

Desserts

Chocolate Praline Tart - Chocolate ganache, amaretto creme fraiche & raspberry couli

White Chocolate & Creme fraiche Mousse - With passion fruit syrup

Amaretto Pana Cotta - Raspberry gel & almond Glass

Honey Comb Chocolate Bar - Chocolate air