



\$35 per person

Minimum 12 guests

Entrée to share Garlic Bread (V)

Tuscan Tomato Salad (V)

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

Portuguese Fried Chicken Ribs

Peri Peri mayonnaise, parsley, lemon

Mains (Choose 1)

Fish & Chips

Beer-battered flathead fillets, hot chips, garden salad, tartare sauce, and lemon

Peri Peri Chicken Burger

Grilled Chicken Breast, Lettuce, Tomato, Peri Peri Mayo & Chips

Station Beef Burger

Lettuce, tomato, beetroot, bacon, caramelized onion, fried egg, jack cheddar cheese, aioli, and chips

Classic Chicken Schnitzel

Chicken breast, house-crumbed with parmesan & herbs, chips, and salad

Chicken Parmigiana

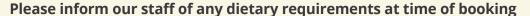
Classic chicken schnitzel with ham, napolitana sauce & mozzarella cheese, chips & salad

Cashew Nut Stir-Fry (V Option)

Seasonal vegetables and mushrooms wok-tossed in oyster sauce and sweet chilli, finished with toasted cashews, basil, coriander, and fried shallots, served with jasmine rice. (add beef or chicken,)

Prawn Penne

Garlic & chilli marinated prawns, roasted grape tomatoes, white wine, parsley, lemon, extra virgin olive oil











\$49 per person

Minimum 12 guests

Entrée to share

Cheesy Garlic Bread (V)

Salt & Pepper Squid

Chilli, lemon, aioli

Tuscan Tomato Salad (V)

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

Crispy Pork Belly Bites

Thai dressing, Asian herbs, chilli, pickled green papaya

Mains (Choose 1)

Pan-Seared Humpty Doo Barramundi (GF)

Served with mashed potato, roasted vegetables, smoky & rich capsicum-almond romesco sauce, pickled radish, and fennel fronds.

Greek Souvlaki Plate

Grilled marinated lamb or chicken skewers, Greek salad, pita bread, chips, tzatziki sauce & lemon

Thai Wok Spicy Seafood

Prawns, green mussels, fish balls, scallops, and seasonal vegetables, wok-tossed with Thai basil in spicy sauce

Wagyu Rump MB4+ 250Gm

Medium cooked, served with chips & salad or roast potatoes & seasonal vegetables, with your choice of pepper sauce, mushroom sauce, or gravy.

Seafood Marinara Spaghetti

Balmain bugs, market fish, squid, mussels & prawns tossed in a creamy tomato sauce

Slow-Cooked Lamb Shank (GF)

18 hour slow cooked in a rich red wine & rosemary sauce, creamy mash, seasonal vegetables, jus

Side to share

Greek Salad

Tomato, capsicum, cucumber, onion, feta, baby gem lettuce, olives, lemon & oregano dressing

Please inform our staff of any dietary requirements at time of booking







Vegetarian Menu \$30 per person

To Start

Garlic Bread Tuscan Tomato Salad

Heirloom tomatoes, whipped buffalo ricotta, balsamic reduction, rosemary, extra virgin olive oil, toasted garlic ciabatta

Mains (Choose 1)

Greenfield Caesar Salad

Cos lettuce, croutons, soft egg, shaved parmesan, creamy Caesar dressing

Greek Salad

Tomato, capsicum, cucumber, onion, feta, baby gem lettuce, olives, lemon & oregano dressing

Cashew Nut Stir Fry

Seasonal vegetables, mushrooms wok tossed in soy sauce, sweet chilli, finished with toasted cashew nuts, basil, coriander, fried shallots, served with jasmine rice

Nasi Goreng

Indonesian traditional fried rice, peas, corn, broccolini, scrambled egg, sweet soy topped with fried egg

Porcini Mushroom Pappardelle

Mushrooms in a creamy garlic and white wine sauce, Shaved parmesan

