



Function and Group Menu

Minimum 30 people

A selection of two dishes per course served alternatively

\$45 per person, two courses including Entrée & Main

\$47 per person, two courses including Main & Dessert

\$60 per person, three courses including Entrée, Main & Dessert

Entrées

Hamilton's half dozen natural oysters

Grilled garlic prawn & mango salad

Pork belly with honey & pumpkin puree, spinach & orange caramel

Fragrant salt & pepper squid with aioli & a leaf salad

Hamilton's own fish cakes, corn salsa, rocket & parsley pistou (3 cakes)

Gravlax of Atlantic Salmon, snow pea leaves, cherry tomatoes, crème fraiche & seeded mustard dressing (gf)

Mains

Confit duck with smashed chats, spinach & cherry glaze

Cajun chicken supreme with beetroot & feta salad

Atlantic salmon with almond, broccolini, bean & potato salad

Chargrilled New York Sirloin steak served medium with polenta chips, green beans & red wine jus (gf)

Crispy skinned Atlantic Salmon with wasabi pea mash, baby bok choy & lemon buerre blanc (gf)

Desserts

Chocolate panna cotta with chocolate dust

Passionfruit brulee with coconut lime biscotti

Ill flotanes (floating meringue) with custard, fresh strawberries & passionfruit

Bittersweet choc orange tart with salted caramel