

\$60.00 per Head

For all pre booked tables we will set your table with a bottle of complimentary bubbly for every five people.



TO START

Antipasto plate with dips, breads and a selection of Indigo meats and cheeses.

MAINS

Pan roasted chicken breast filled with scallops, wok fried asian greens, tempura sushi and sesame, soy and ginger dressing.

or

Salmon fillet on a pancetta, parmesan and spinach risotto tart, red onion relish and buerre de nage sauce.

or

Char grilled scotch fillet served with jansons potatoes, confit garlic, wilted spinach and port wine jus.

DESSERTS

Upside down pear and ginger cake with caramel sauce and house made vanilla bean ice cream.

or

Chocolate Oblivion cake with café affogarto.

or

Trio of Indigo's house made Ice cream with chocolate shards and fruit coulis.



Some dishes are available gluten free on request.

15% Surcharge applies on public holidays.