

\$65.00 per Head



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

## ENTREES

Calamari rings in a lemon and sesame crumb with rocket and aioli.

or

Sun dried tomato polenta stacked with rocket, roasted mushroom, tomato and beetroot relish.

or

Pan roasted lemon and coriander chicken salad with roasted cashews, avocado and mesclun tossed with pickled ginger and a chilli and lime dressing.

## 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 with red onion relish and beurre 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 affogato.

or

Trio of indigo's house made ice creams with chocolate shards and fruit coulis.



Some dishes are available gluten free on request.

15% Surcharge applies on public holidays.