

The Fernery BANQUET MENU \$59^{PP}

Minimum 10 people

Entrées to share

Selection of seasonal dips, olives
and our focaccia (v)

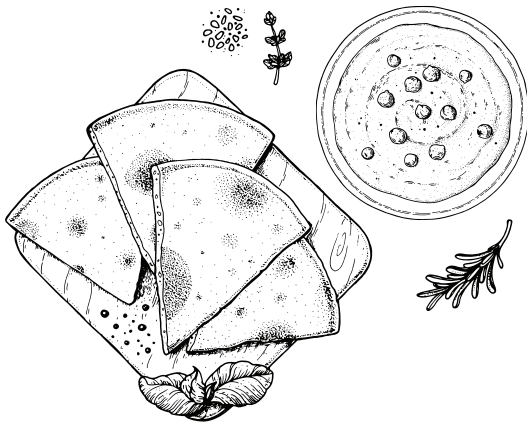
Spiced calamari (df, gf)
house-made aioli

Portobello mushroom & cheese
arancini (v)
napoletana sauce and grana padano cheese

Sides to share

Seasonal sauteed greens (gf)

Seasonal house salad



Mains (Choose 2)

Steak frites (gf)
rangers valley beef marble score 5+ served
over fries, peppercorn sauce

Honey-roasted chicken
supreme (gf)
with portobello mushroom cream sauce

Gnocchi rosa (v)
asparagus, peas, house made pink sauce,
chilli

O'Connor Premium Angus 1kg
T-Bone Steak
*(additional supplement at market
price, 1 steak serves 4-5 guests)*



Desserts (Choose 1)

Ricotta cannoli

Peanut butter brownie
with wild berry coulis

Churros
with melted chocolate dipping sauce

The Fernery BANQUET MENU **\$69^{PP}**

Minimum 10 people

Entrées to share

Selection of seasonal dips, olives
and our focaccia (v)

Spiced calamari (df, gf)
house-made aioli

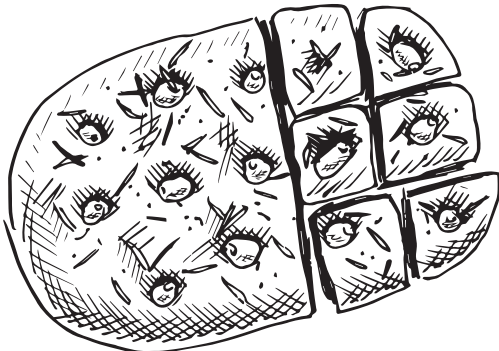
Portobello mushroom & cheese
arancini (v)
napoletana sauce and grana padano cheese

Sides to share

Seasonal sauteed greens (gf)

Seasonal house salad

Rosemary focaccia



Mains (Choose 3)

Steak frites (gf)
rangers valley beef marble score 5+ served
over fries, peppercorn sauce

Honey-roasted chicken
supreme (gf)
with portobello mushroom cream sauce

Gnocchi rosa (v)
asparagus, peas, house made pink sauce,
chilli

Grilled barramundi (gf)
served with house salad

O'Connor Premium Angus lkg
T-Bone Steak
*(additional supplement at market
price, 1 steak serves 4-5 guests)*



Desserts (Choose 1)

Ricotta cannoli

Peanut butter brownie
with wild berry coulis

Churros
with melted chocolate dipping sauce

The Fernery

BANQUET

MENU \$79^{PP}

Minimum 10 people

Entrées to share

Selection of seasonal dips, olives and our focaccia (v)

Spiced calamari (df, gf)
house-made aioli

Portobello mushroom & cheese arancini (v)
napoletana sauce and grana padano cheese

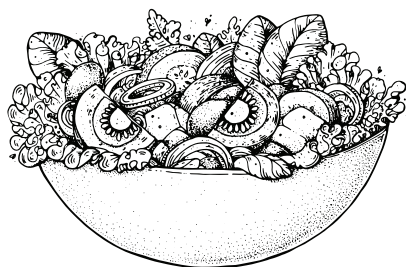
Garlic prawns
sauteed with white wine, garlic and chilli in a cream sauce

Sides to share

Seasonal sauteed greens (gf)

Seasonal house salad

Rosemary focaccia



Mains (Choose 3)

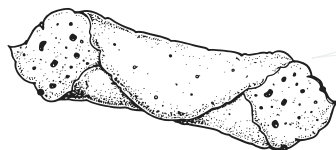
Steak frites (gf)
rangers valley beef marble score 5+ served over fries, peppercorn sauce

Honey-roasted chicken supreme (gf)
with portobello mushroom cream sauce

Gnocchi rosa (v)
asparagus, peas, house made pink sauce, chilli

Grilled snapper fillet (gf)
served with garlic-chilli butter poached prawns, peas and asparagus

O'Connor Premium Angus 1kg T-Bone Steak
(additional supplement at market price, 1 steak serves 4-5 guests)



Desserts (Choose 1)

Ricotta cannoli

Peanut butter brownie
with wild berry coulis

Churros
with melted chocolate dipping sauce