Autumn / Winter Menu

$95 / person (2 choice) | $80 / person drop off

Minimum of 10 guests

This menu offers a range of meals per course. For your dinner, choose two options from each course. When you book please let us know the number of guests requiring each meal option. eg For entrée your party of 10 might request 6 roasted mushrooms and 4 Garden Tarts.

GF = Gluten Free | V = Vegetarian

Entrée

- Oven roasted garlic butter mushrooms topped with Binnorie feta *GF/V*
- Creamy cauliflower soup with truffle oil *GF/V*
- Hearty pumpkin soup topped with sour cream & chives *GF/V*
- Creamy garlic chilli prawns *GF*
- Homegrown roasted tomato, spinach, herb and goat's cheese tart *V*
- Chicken in white wine cream sauce and shallot crepe (*GF option available*)

Main

- Classic slow cooked beef and red wine casserole with creamy mash *GF*
- Chilli & garlic prawn spaghetti with baby peas
- Crispy seared salmon on sweet potato purée *GF*
- Slow cooked lamb shanks with creamy mash *GF*
- Beef eye fillet on lentils with rosemary balsamic jus *GF*
- Chicken, mushroom and baby spinach risotto *GF* (*omit chicken for veg option*)
- Pork and fennel sausages, red wine jus, creamy mash and mushy peas *GF*
- Spinach and ricotta cannelloni
- Creamy smoked trout dill and caper fettuccine
- Apricot chicken, brown rice and seasonal greens *GF*
- Thai beef salad *GF*
- Poached chicken salad with soba noodles, cucumber, tomato, avocado, and edamame *GF*
- *Seasonal greens and bread served with all meals*

Dessert

- Motty's popular sticky date pudding with butterscotch sauce & ice cream
- Warm apple crumble with ice cream
- Orange and almond cake with orange syrup and ice cream *GF*
- Traditional lemon delicious pudding with ice cream

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Prices are subject to change – please check current pricing before booking. Revised: 5 November 2026