Spring / Summer 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*
- Traditional fresh prawn cocktail with homemade seafood sauce *GF*
- Creamy chicken in white wine cream sauce and shallot crepe (*GF option available*)
- Salad of home grown tomato, rocket and basil with labna and balsamic glaze *GF/V*
- Roasted tomato, goat's cheese and fresh herb tart with caramelised onion *V*
- Cauliflower soup with truffle oil *GF/V*

Main

- Pan seared salmon fillet on couscous or sweet potato purée
- Beef eye fillet on lentils with a rosemary and balsamic jus *GF*
- Chilli & garlic prawn spaghetti
- Chicken, mushroom and baby spinach risotto (*omit chicken for veg option*) *GF*
- Slow cooked lamb shanks with creamy mash *GF*
- Creamy seafood fettuccine
- Vegetarian Lasagne with side salad *V*
- Roasted pumpkin frittata with side salad *V/GF*
- 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 and ice cream
- Homemade Pavlova with fresh cream and seasonal fruit *GF*
- Orange and almond cake with orange syrup and ice cream *GF*
- Lemon tart with ice cream
- Mini choc pots with double cream *GF*
- Trifle

www.mottys.com.au | melissa@mottys.com.au | 0408 400 651

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