



## SET MENU 1

Minimum 30 people

**2 course - Weekday price \$35pp    Weekend price \$39.90pp**

**3 course - Weekday price \$39pp    Weekend price \$45pp**

**Choice of 2 options from each course to be served as Alternate drop**

### Entrée

Salt & pepper squid w' Asian slaw, nam jim dressing, aioli and lemon

Sundried tomato, pumpkin, and feta frittata w' garden salad & house made dressing

Beetroot & goats cheese risotto w' candied walnuts

Sausage & mushroom spaghetti with parsley and garlic butter

### Main

Slow cooked beef brisket w' roast potatoes, seasonal veg, and red wine jus

Sous vide chicken breast w' a roast pumpkin, beetroot, and toasted almond salad

Battered fish of the day w' chips, garden salad, tartare, and lemon

Basil pesto penne w' caramelised onion, sundried tomato, olives, and parmesan

### Dessert

Chocolate brownie w' chocolate fudge sauce and vanilla ice-cream

White chocolate pannacotta w' macerated berries and fresh mint

Sticky date w' butterscotch sauce and vanilla ice-cream

Orange and almond cake w' berry compote, orange syrup, and Chantilly cream

At Sublime Point Café we specialise in Weddings and Functions.  
Functions Pre-Booked, 7 days a week, Breakfast Lunch or Dinner

Please contact: [info@sublimepoint.com.au](mailto:info@sublimepoint.com.au)

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