

SET MENU OPTIONS

Design your own set menu for your function! Choose as many options for each course as you wish to suit your budget & style! If you would like two or more selections per course, they will be served alternately for your guests to enjoy. Minimum of 10 people are required.

Soup \$ 6.50

Potato & leek

Pumpkin

Thai Chicken curry

Minestrone

Pea & ham

Tomato & basil

Roasted sweet potato & curry

Entree

Salt & pepper calamari, Calamari dusted with flour, salt & pepper, fried and served on a tossed salad of asian mix, crispy bacon, cherry tomato, orange segments, onion and drizzled with mangoe & sweet chilli \$16

Spinach & ricotta cannelloni on fresh tomatoe concasse and grated mozzarella cheese. \$14

Saffron prawn risotto Prawn cutlets tossed with onion, garlic, saffron, stock and cream topped with dress rocket & shaved parmesan cheese \$16

Chicken or beef satay Skewer of chicken or beef, grilled and served with saffron rice pilaf and satay sauce \$15

Tandoori Caesar Chicken tenderloins marinated with tandoori paste & yoghurt, grilled and served on tossed coz lettuce, crispy bacon, croutons, poached egg, parmesan cheese and Caesar dressing \$14.50

Tortellini pan cooked with spicy salami, olives and rich napolitana sauce \$14.50

Mains

Beef Wellington Grain fed steak seasoned, grilled and topped with pate, sautéed mushrooms and wrapped in pastry. Oven baked (med) and served on green beans, glazed carrot and finished with a red wine demi glaze \$27

Chicken Breast Lean chicken breast (Kiev cut) stuffed with prociutto, fontina cheese, basil, baked and served with softened polenta, sautéed spinach and topped with red wine jus \$24.50

Fish of the day Oven baked with lemon & dill butter and served with crushed leek, potato and semi dried tomato \$26

Grain Fed Scotch fillet Tender scotch fillet Cooked Medium and served on roasted root vegetables (potato, carrot, beetroot) with a pink peppercorn sauce \$27

Moroccan spiced lamb cutlet served on cous cous, wilted spinach, onion, chilli jam and lamb jus
\$26.50

Vegetarian options

Grilled vegetable risotto with tomato concasse \$19

Northern Indian Vegetable curry served with steamed jasmine rice and mango chutney \$19

Spinach & ricotta cheese filo served with Napoli sauce served with dressed rocket \$19

Trio of mushroom risotto topped with dressed rocket and shaved parmesan cheese \$18.50

Desserts \$7.50

Panna Cotta served with marinated mixed berries

Cremé Caramel served with fresh cream & strawberries

Chocolate & Hazelnut Pudding with chocolate sauce & ice cream

Banana Pudding with caramel sauce and honeycomb ice cream

Chocolate Mousse served with fresh cream & strawberry

White Chocolate & Raspberry Pudding served with white chocolate sauce & ice cream

Pavlova Roll with cream, fresh strawberries served with raspberry coulis

Name _____ Contact _____

Date_of Function _____ Time _____ Conference/Restaurant _____

Seating arrangements _____

Choice of Soup _____

Choice of Entree _____

Choice of Main _____

Choice of Dessert _____

Total Guests _____

TOTAL COST PER HEAD \$ _____

Deposit Received \$ _____

Amt Due \$ _____