

SET MENU OPTIONS

Minimum of 20 people are required.

Main & Dessert \$34pp
Soup, Main & Dessert \$ 40.50pp
Entree, Main & Dessert \$49.50pp
Soup, Entree, Main & Dessert \$ 56pp

Soup

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

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

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

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

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

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

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

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

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

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

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

Vegetarian options

Grilled vegetable risotto with tomato concasse

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

Spinach & ricotta cheese filo served with Napoli sauce served with dressed rocket

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

Desserts

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

OPTIONAL EXTRAS

Garlic Bread or Semi Sun Dried Tomato, Camembert Cheese & Pesto Bread \$2.50pp

Choice of 2 for each course and will be served alternatively

Vegetarian or other special dietary requirements must be pre ordered

50% deposit required 1 week prior to booking

Name _____ Contact _____

Date of Function _____ Time _____ Conference/Restaurant

Total Guests _____ TOTAL COST PER HEAD \$ _____

Deposit Received \$ _____ Amt Due \$ _____