



SET MENU

CHOICE OF TWO OPTIONS, SERVED ALTERNATIVELY

INCLUDES BREAD ROLL & BUTTER, COFFEE & A SELECTION OF TEA

MINIMUM 40 ADULTS

TWO COURSES

\$55 PER PERSON

THREE COURSES

\$68 PER PERSON

ENTREES

Charred vegetable stack of eggplant, zucchini, sweet potato and capsicum on a polenta cake with sweet chilli and lime leaf dressing (v)

Warm Thai beef salad with hokkien noodles, lemon grass, green and red capsicum, julienne carrots, snow peas topped with fresh coriander and mint

Thai infused chicken skewers served with satay dressing

Crumbed eggplant layered with Italian cheese, baked with Napoli sauce (v)

Wild mushroom, lemon, thyme and parmesan risotto (v)

Pumpkin, ricotta and basil cannelloni in a rich tomato sauce (v)

Pork, veal and parmesan meatballs braised in fresh tomato with fresh basil and shaved pecorino

MAINS

Slowly braised beef cheeks with potato, parsnip and garlic mash

Chicken supreme stuffed with feta and basil pesto wrapped in prosciutto served with broccolini and baby carrots on a sweet potato mash and white wine cream sauce

Atlantic salmon fillet served with roasted garlic skordalia,
shaved zucchini fennel salad and minted raita

Slow roasted scotch fillet on skordalia, fresh green beans and pizzaiola sauce

John Dory fillet with a herb and macadamia crust served
with sea salted potatoes and seasonal vegetables

Tunisian crusted lamb rump served with herb and raisin infused cous cous,
sweet potato mash and finished with a rich lamb jus

Greek style lamb shoulder braised with garlic and rosemary
served with potato mash and green beans

Pork Belly with apple and pear puree, green beans and sautéed potatoes and roasted peaches

DESSERTS

Lemon meringue tart with cream and berry coulis

Sticky date pudding with cream and caramel sauce

Baked New York cheesecake with cream and berry coulis

Homemade tiramisu with coffee cream and strawberries

Baked apple strudel with cream anglaise and berry coulis

Citrus tart with cream and berry coulis

Sacher torte with cream

