

Function Menu Alternate Serve

Entrée

- Marinated Lamb Greek Salad.
- Fine Tart of Chicken with Leek, pumpkin & pine nuts.
- Lamb kebab with lemon mayonnaise on bed of Mesclun salad
- Chicken filo parcels filled with bacon and brie.
- Sweet Chilli and coriander prawns served on an avocado salad.
- Salt & Pepper Squid with Asian Noodles & Soy Dressing.
- Salad of Prawns & Chilli Jam with Udon Noodles & lime dressing.
- Salads of peppered beef with Rosemary laced mushrooms, spring onions, pine nuts, cherry tomatoes & rocket.



Main

- Herb roasted lamb rump with sautéed potato, spring onion and spinach with Red wine jus.
- Herb Roasted Loin of beef on gratin potato, eschalot and French bean sauté with port Jus.
- Seared breast of chicken with a sweet potato puree with sautéed cherry tomato, sage and char grilled zucchini with White wine sauce.
- Succulent breast of chicken with kiefler potato, confit of leek with buttered asparagus and charred red pepper with Champagne Butter.
- Mediterranean chicken with sun-dried tomato salsa with a snow pea, roast red onion and pumpkin saute. Served with a balsamic and smoked paprika glaze.
- Peppered Sirloin with roasted garlic mash, onion Jam and Spinach with Port jus.
- Wild Caught Barramundi on Leek, beans & cherry tomatoes with mash Potato.
- Herb crusted pork loin with confit of eschalot with caramelised apple on baby chat potatoes and fresh beans.
- Grain Fed Scotch Fillet (200g) served with a red wine and port jus on bed of seasonal root vegetables.
- Slow cooked lamb shanks served with an Italian tomato sauce on rosemary mash .



Dessert

- Sticky Date pudding with butter scotch & double cream.
- White Chocolate & Raspberry Baked Cheesecake
- Citrus tart with double cream and a mixed berry compote .
- White choc and passion fruit mousse with glazed straw berries.
- New York baked Cheesecake w Blue berry coulis .
- Strawberry shortbread with a praline crème and orange syrup .
- White Choc & Vanilla bean mousse with water melon & mint salad, vodka lime syrup.
- Dark Chocolate mousse with white choc anglaise & a spiced coffee syrup
Vegetarian and dietary menu upon request.

