



ENTRÉE OPTIONS

- ❖ Minted Lamb Salad with Cherry Tomatoes, Baby Bocconcini and a Sticky Balsamic Dressing
- ❖ Chef's Soup of the Day
- ❖ Warm Chicken Salad with Sun Dried Tomatoes, Avocado and a Honey Dijon Dressing
- ❖ Prawn Cocktail on a Chiffonade of Lettuce and Smoked Salmon with Chef's Cocktail Sauce
- ❖ Indian Butter Chicken served in a Pappadum with Scented Rice
- ❖ Spring Smoked Salmon on Grilled Ciabatta served with a Dill Aioli and Caper Berries

MAIN OPTIONS

- ❖ Marinated Lamb Fillet served on a Greek Salad with Chef's Made Tzatziki
- ❖ Oven Baked Chicken Breast stuffed with Avocado, Bacon and Cashews topped with Hollandaise Sauce
- ❖ Seasoned Duck Breast atop Stir Fried Asian Greens with a Sweet Orange Sauce
- ❖ Char Grilled Yellow Fin Tuna Steak on a bed of Spiced Watercress with a Cherry Tomato and Coriander Salsa
- ❖ 250g MSA Porterhouse Steak resting on a medley of Seasoned Roast Vegetables with Creamed Leak Sauce
- ❖ Creamy Chicken Risotto with Pumpkin, Spring Onion and Roma Tomatoes tossed with Baby Spinach
- ❖ Grilled Barramundi Fillet on Braised Fennel with a Mango Salsa

DESSERTS OPTIONS

- ❖ Wild Berry Cheesecake with Chantilly Cream and Berry Compote
- ❖ White Chocolate and Berry Rippled Mousse
- ❖ Traditional Fresh Fruit Salad with Vanilla Bean Ice Cream
- ❖ Double Chocolate Mud Cake with a Cointreau Chocolate Sauce and Fresh Strawberries
- ❖ Pavlova served with Fresh Kiwi Fruit, Strawberries and a Passion Fruit Coulis

All Inclusive Fresh Salad & Vegetable Bar

Set Menu of 2 Courses

Any 2 choices per course \$25.90

Any 3 choices per course \$29.90

Set Menu of 3 Courses

Any 2 choices per course \$35.90

Any 3 choices per course \$39.90

Set Menu available to groups of 25 or more.

Please contact at least 2 weeks prior to your function date to organize your menu selection.