



ENTRÉE OPTIONS

- ❖ Chef's Soup of the Day
- ❖ Prawn Cocktail on a Chiffonade of Lettuce and Smoked Salmon with Chef's Cocktail Sauce
- ❖ Warm Chicken Salad with Sun Dried Tomatoes, Avocado and a Honey Dijon Dressing
- ❖ Bruschetta topped with Olive Tapenade, Danish Feta and Wild Rocket drizzled with Olive Oil
- ❖ Beef Stroganoff filled Pastry Case topped with Sour Cream and Chives

MAIN OPTIONS

- ❖ Traditional Roast Turkey Breast with a Apricot and Macadamia Nut Stuffing, Roast Potatoes and a Cranberry Jus
- ❖ Port Scotch Fillet on a confit of Baby Potatoes and Roma Tomatoes with a Toffeed Apple Sauce
- ❖ Crispy Skin Atlantic Salmon served on Grilled Asparagus Spears with a Bearnaise Sauce
- ❖ Oven Roasted Sirloin of Beef with Roasted Potatoes, Yorkshire Pudding and a Red Wine Butter Sauce
- ❖ Oven Baked Chicken Breast stuffed with Avocado, Bacon and Cashews topped with Hollandaise Sauce

DESSERTS OPTIONS

- ❖ Traditional Christmas Pudding served with Brandy Custard
- ❖ Double Chocolate Mud Cake with a Cointreau Chocolate Sauce and Fresh Strawberries
- ❖ Pavlova served with Fresh Kiwi Fruit, Strawberries and a Passion Fruit Coulis
- ❖ White Chocolate and Berry Rippled Mousse
- ❖ Traditional Fresh Fruit Salad with Vanilla Bean Ice Cream

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.