

Menu 2

2 course \$30pp | 3 course \$37pp

Choice of 2 from each course

Entrée

Creamy Pumpkin Soup

Fettuccini Boscaiola

Prawn Cocktail

Chicken Tenderloin Caesar Salad

Mains

Chicken Prawn and Crab Kiev

Chicken supreme filled with prawns, blue swimmer crab meat, garlic butter & cheese, lightly crumbed and served with mash, seasonal vegetables & hollandaise sauce

Barramundi Fillet

Fresh barramundi fillet topped with asparagus and béarnaise sauce on a bed of sweet potato mash & seasonal vegetables

Beef Wellington

Seared beef fillet with a mushroom duxelles encased in puff pastry, cooked golden and served on a bed of mash & seasonal vegetables

Viking Pork Cutlet

Oven baked pork cutlet topped with caramelised apples, herb roasted potatoes and seasonal vegetables

Dessert

Black Forest Gateau

Lemon Meringue Pies

Pavlova with fresh cream & Fruit Salad

Sticky Date Pudding with Butterscotch Sauce

Package includes Bread Roll per person & Tea & Coffee station