

Menu 2

2 course \$30 per person

3 course \$37 per person

Choose 2 items from each



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

Bread Roll

Tea & Coffee with after dinner mints