

Menu 3

2 course \$35 per person

3 courses \$42 per head

Choose 2 items from each



Entrée

Smoked Salmon and Prawn Salad with Avocado

Seafood Mornay Vol-au-Vont with Jasmine Rice

Chicken and Asparagus Risotto

Anti-Pasto Plate

Oysters Kilpatrick

Mains

Chicken Supreme

(Stuffed chicken supreme with spinach, camembert cheese & sundried tomatoes on a bed of sweet potato mash & seasonal vegetables)

Blue Eye Cod Cutlet

(Oven baked cutlet topped with mango salsa on a sweet potato stack and seasonal vegetables)

Fillet Mignon

(Beef fillet wrapped with bacon, topped with mushroom sauce and served with herb roasted potatoes & seasonal vegetables)

Rack of Lamb

(4 Boned, herb & mustard crusted rack on creamy mash, seasonal vegetables & red wine jus)

Dessert

Pavlova with Fresh Cream and Fruit Salad

Strawberry Romanoff

Cookies and Cream Cheesecake

Chocolate Topped Profiteroles

Bread Roll

Tea & Coffee with after dinner mints