

CELEBRATIONS MENU

2 Course \$32 per person | 3 Course \$39 per person

All events include a bread roll on arrival and a self-serve tea and coffee station

Entrée

(Please select two dishes to be served alternate)

Satay chicken skewers served with jasmine rice, asian salad with a peanut sauce

Traditional chicken caesar salad

Panko crumbed calamari with our homemade tartare sauce, salad leaves and capsicum dressing

King prawn stack, with crisp wonton pastry and avocado, tomato salsa and mixed leaves

Pumpkin, pea and goats cheese risotto

Beef tortellini boscaiola

Main

(Please select two dishes to be served alternate)

Barramundi fillet grilled with lemon butter and herb crust, served with smashed potatoes and wilted greens

Atlantic salmon and grilled asparagus, asian infused rice topped with lemon butter and shallots

Chicken breast baked in filo pastry with brie cheese, semidried tomatoes stacked on steamed greens and mash potato with hollandaise

Pork loin cutlet with a honey and seeded mustard cream sauce, grilled vegetables and roasted garlic chat potatoes

Scotch fillet mignon with mushroom sauce served with a selection of roasted root vegetables and herb roasted potatoes

3-point lamb rack on sweet potato mash, buttered beans and a red wine jus

Dessert

(Please select two dishes to be served alternate)

Mars bar cheesecake with cream and coulis

Lemon meringue tart with cream and coulis

Chocolate lava cake with chocolate sauce and cream

Pavlova with whipped cream and fresh fruit

Apple pie with brandy custard

Sticky date pudding with butterscotch sauce