

SET MENU

Soups

- Potato and leek
- Pumpkin
- Beef and vegetable
- Vegetable
- Chicken and sweetcorn
- Chicken and vegetable
- Potato and bacon
- Pea and ham

ENTRÉE

- Prawn and bacon skewers
- Roast duck, orange and cashew salad
- Tempura prawns with sweet chilli dipping sauce
- Beef ravioli with tomato and basil sauce topped with shaved parmesan
- Prawn and avocado cocktail
- Traditional tomato and basil Bruschetta
- Thai beef salad
- Crumbed camembert with spicy plum sauce
- Salt and pepper squid salad with lemon aioli

MAIN COURSE

- Chicken breast stuffed with spinach, ricotta and semi dried tomato
- Scotch fillet steak topped with seared prawn tails and creamy garlic sauce
- Chicken breast stuffed with cream cheese and bacon topped with honey mustard sauce
- Herb and parmesan crusted lamb rack
- Lamb rack stuffed with semi dried tomatoes and pine nuts
- Chicken breast stuffed with cream cheese, spring onions, cracked pepper topped with hollandaise sauce

All mains served with seasonal stir fry vegetables and potato

DESSERTS

- Sticky date pudding with butterscotch sauce
- Citrus tart
- Vanilla panne cotta with berry sauce
- New York cheesecake with fresh berries
- Fresh fruit salad
- Baileys cheesecake

2 course (soup and main) \$40.00

2 course (entrée and main) \$44.00

2 course (main and dessert) \$44.00

3 course (entrée, main. Dessert) \$56.00

Plate and serve wedding cake \$3.00 p/h

prices do not include cutlery and crockery

All meals served alternatively

staff costs included in price