

# Lunch & Dinner Set Menus

## Set menu

**2 Courses** (one selection from each course only) **\$36 per person**

**2 Courses** – alternate serve **\$40 per person**

**3 Courses** – alternate serve **\$48 per person**

All meals served with oven fresh bread rolls, freshly brewed coffee and a selection of teas

### Entrée

Coconut pumpkin and ginger soup  
Seared oriental chicken salad on mixed Asian greens with a soy mirin glaze  
Thai green chicken filo resting on a salad with a red curry sauce  
Slow roasted tomato and fetta tart with a rocket salad  
Mini caesar salad with cos lettuce, bacon, parmesan and tempura grill prawns  
Tuscan minestrone swirled with extra virgin olive oil and crisp parmesan foccacia  
Ricotta and spinach ravioli with crushed tomato and basil sauce  
Salt and pepper calamari salad with green beans, bean shoots, cucumber and a light Thai dressing  
Roma tomato, olive and pumpkin samosas with herb and yoghurt dressing

### Main Course

Pan fried Barramundi fillets, glazed with a caper and dill butter with herb roasted chats and sauteed broccolini  
Chicken breast wrapped with prosciutto and filled with bocconcini, aged balsamic and roasted garlic jus  
Char grilled prime sirloin on mash with a port wine and red onion jus  
Pumpkin and ricotta cannelloni with red onion, roma tomato and fresh herb sauce, glazed with shaved parmesan and topped with a wild rocket salad  
Medallions of aged beef resting on garlic mash with a sage and sundried tomato sauce  
Indian spiced chicken breast with dahibhaat a yoghurt and chilli flavoured rice, topped with lime pickle  
Pan-fried fish of the day, on coriander mash with lemon butter sauce  
Roasted vegetable and ricotta tart with a rocket pesto dressing and pumpkin cake

### Dessert

Chocolate indulgence tart and fresh strawberries  
Chocolate macchiato mouse cake with chocolate sauce and vanilla ice cream  
Passionfruit panacotta  
Sticky date pudding with butterscotch sauce and double cream  
Belgium milk chocolate and butterscotch mousse cake with chilled orange sauce  
Baked lemon curd tart with raspberry coulis and ice cream  
Individual pavlova topped with seasonal fruit, king island cream and drizzled with raspberry sauce  
• Selection of Australian brie, blue and vintage cheddar cheeses, dried fruit and crackers

**Minimum 30 guests.**

Menus and prices are subject to change.

**Winner – AHA Awards “Best Function Venue”**