

Lunch & Dinner Set Menus

Set menu

2 Courses (one selection from each course only) **\$35 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

Winner – AHA Awards “Best Function Venue”