

SET MENU

Entrées

Chef's Risotto

with Parmesan Cheese and Parsley

Smoked Salmon (extra \$2 per person)

with Caviar, Sour Cream and Chives

Asparagus in a Puff Pastry Case

served with a Leek Fondue and Chervil Butter

Green Lime and Tiger Prawn Salad

Goat Cheese, Leek and Tapenade Parcels

Spinach and Zucchini Frittata

served on a bed of Rocket, drizzled with Balsamic Vinegar

Leek and Pumpkin Veloute

with Smoked Haddock

Mains

Grilled John Dory Fillets

served on a Basil and Olive Oil Mash finished with Artichokes Barigoule (sautéed artichokes)

Flemish Breast of Chicken

served on Noodles with Asian Greens finished with a Beer Mushroom Sauce

Roast Grain Fed Beef Fillet

served with Slow Cooked Tomatoes finished with a Mustard Cream Sauce and Mixed Greens

Parmesan Crusted Blue Eye Cod (extra \$2 per person)

served with Braised Potatoes and Baby Peas

Lamb Rack (extra \$4 per person)

served with Soft Polenta

Corn Fed Chicken Breast

finished with a Blue Cheese and Vodka sauce and Mixed Greens

Roasted Salmon fillet (extra \$4 per person)

served with Green Peas and a Tomato Risotto

Roast Beef Fillet

with Roasted Tomatoes and Mustard Cream sauce and Mixed Greens

Glazed Salmon

served with warm Broccoli

Grilled Chicken

finished with a Spicy Coconut sauce and Mixed Greens

Fish of the Day - Lemon and Parsley Crusted

served with Garlic Mashed Potatoes

Poussin (spatchcock)

served Spicy Corn Salad

Honey Roasted Ham & Fresh Turkey Breast (extra \$4 per person)

Served with Seasonal Vegetables

Roast Beef with Yorkshire Pudding (extra \$2.50 per person)

Served with Seasonal Vegetables

Roast Pork with Pineapple Salsa

Served with Seasonal Vegetables

Desserts

Chocolate Cake

served with Crème Anglaise and Raspberry Sauce

Bread and Butter pudding

served with Crème Anglaise

Hot Apple strudel

served with Crème Anglaise

Pavlova aux Fruit Frois

Passion Fruit Cheese Cake

served with Passion Fruit Coulis

Traditional Individual Christmas Pudding (extra \$1.50 per person)

served with Brandy Sauce

Christmas Cake Slice

Served with Crème Anglaise

Individual Triple Chocolate Mousse (extra \$3 per person)

Served with crème Anglaise & Passionfruit Coulis

Individual Tiramisu (extra \$3 per person)

Served with crème Anglaise & Strawberry Coulis

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Freshly Brewed Coffee and Tea

2 Course \$32.50 per person

3 Course \$38.50 per person

Surcharge of \$3.50 per person applies when a 50/50 menu is required

Based on minium of 30 people

Room Hire of \$150 applies if your bar tab is under \$200 on the day

Access to room $\frac{1}{2}$ hour prior to meal being served,

Should the room be required earlier surcharge of \$100 applies

Vegetarian dishes and/or special menus available upon request

We can also cater for your budget

Prices subject to change without notice