

SET MENU - MENU 1

TWO COURSES - \$27.50 PER HEAD

ENTRÉE:

(SHARE PLATTERS – choose 1 item)

A mixed selection of garlic and herb, garlic and cheese, and sun-dried tomato and chilli cheese **breads**

OR

Chef's selection of homemade **dips** served with warm, crusty Turkish bread

MAINS:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Salt and pepper squid tossed with rocket, shaved parmesan and an olive oil and lemon pepper dressing

Peppered beef loin, cooked medium and served with chat potatoes, green beans and topped with a red wine jus

Lamb shanks braised in red wine and tomato served on a bed of mash potato with roasted pumpkin, green beans, and finished in a mint demi glaze

Mediterranean chicken breast filled with semi-dried tomatoes, feta and olives, resting on a bed of kumara mash and green vegetables, finished with a tomato coulis

Chicken caesar salad of baby cos, shaved parmesan, croutons, bacon and a poached egg served with our creamy anchovy dressing and topped with grilled chicken

Rustic penne

Baked capsicum, onion, pumpkin, artichoke, sweet potato, tomato, olives and spinach, folded with pesto cream; garnished with shaved parmesan

SET MENU - MENU 2

TWO COURSES – \$32.00 per person

THREE COURSES – \$38.50 per person

ENTRÉE:

(SHARE PLATTERS)

Antipasto platter

AND

Chef's selection of homemade **dips** served with warm, crusty Turkish bread

MAINS:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Lightly marinated **kangaroo** loin, char grilled to medium and served on baked vegetables, with rosemary and onion glaze, finished with fruit chutney

250 Gram **Porterhouse** char grilled to medium, served with chat potatoes, green beans, and drizzled in mushroom sauce

Fillet of our market fresh **fish of the day**, served on a homemade Greek salad, with a balsamic and seeded mustard dressing

Pan roasted **chicken breast** filled with spinach, ricotta and sun-dried tomato, served on creamy mash potato and green beans with a seeded mustard sauce

Mediterranean **vegetable risotto** with a pesto tomato base

Chicken skewers drizzled with sweet soy and topped with a mild satay sauce; accompanied by fragrant jasmine rice

DESSERT:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Individual Pavlova topped with seasonal fruit

Rich chocolate mouse

Sticky date pudding with butterscotch sauce

Individual Cheese Cake served with fruit couli and cream

Seasonal fruit salad served with cream

SET MENU - MENU 3

TWO COURSES – \$38.50 per person

THREE COURSES – \$45.00 per person

ENTRÉE:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Cream of **pumpkin soup**, garnished with sour cream and fresh chives

Minestrone soup topped with parmesan croutons

Caesar salad of baby cos, shaved parmesan, croutons, bacon and a poached egg served with our creamy anchovy dressing

Chicken skewers drizzled with sweet soy and topped with a mild satay sauce; accompanied by fragrant jasmine rice

House made **potato rosti**, topped with a smoked salmon rosette and hollandaise

MAINS:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Chicken breast wrapped in bacon filled with garlic prawns and served on a bed of creamy mash, green beans, with a cheese and chive Sauce

Lightly marinated **kangaroo** loin, char grilled to medium and served on baked vegetables, with rosemary and onion glaze, finished with fruit chutney

300 Gram **Porterhouse** prepared medium and served with chat potatoes and fresh green vegetables, finished with a creamy mushroom sauce

Home crumbed **Lamb Loins** resting on a pumpkin risotto and topped with a basil demi glaze

Seafood Linguini with a creamy tomato base

Lightly seasoned **salmon fillet**, cooked medium and served with sautéed seasonal vegetables and a soy plum sauce

SET MENU - MENU 3 (cont..)

DESSERT:

(YOU MAY SELECT TWO OF THE FOLLOWING, TO BE SERVED ON A 50/50 BASIS)

Soft and fluffy miniature **pancakes** topped with pan fried banana, coconut fudge and vanilla ice-cream

Sticky Date Pudding drizzled with a butterscotch sauce and freshly whipped cream

Rich **chocolate brownie** served with hot fudge and vanilla ice cream

Vanilla **panna cotta** with almond biscotti

Mixed **berry cheesecake**