

### Menu One

1 course	\$21.00
2 course	\$25.00
3 course	\$29.50

Minimum of 20 people

### Entrée

Please choose 2 of the below to be served alternately

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- Traditional minestrone soup.
- Roast pumpkin & sweet potato soup.
- Cream of chicken & spring vegetable soup.
- Satay chicken tenders served on fragrant jasmine rice.
- Fried salt & pepper squid served with a seasonal rocket salad & a sweet chilli & lime dipping sauce.

### Main Course

Please choose 2 of the below to be served alternately

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- Herb & seeded mustard rubbed roast beef, served on mashed potato with a red wine demi glaze.
- Garlic & rosemary studded roast leg of lamb served on mashed potato with a rosemary & mint demi glaze.
- Grilled boneless perch fillets, with chardonnay, lemon & butter sauce.

- Grilled chicken breast stuffed with semi dried tomatoes, leek & ricotta, topped with a homemade provencale sauce.
- Chicken breast mignon grilled & served on mash potato & topped with a traditional hollandaise sauce.
- Slow roasted lamb shanks with a mire-poix of vegetables, red wine, fresh herbs and napolí sauce, served on a bed of mashed potato.

-All meals are served with a selection of fresh, seasonal vegetables-

### Desserts

Please choose 2 of the following to be served alternately

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- Homemade lemon meringue pie with citrus glaze and double cream.
- Home made chocolate mousse served parfait style with double cream & chocolate shavings.
- Lemon cheese cake served with double cream & marinated strawberries.
- Seasonal fruit salad with double cream & a chocolate dipped strawberry.
- Chocolate mud cake served with a warm chocolate fudge sauce & double cream.

A tea & coffee station will be available for your guests to utilise throughout the night.