

Menu Two

1 course \$25.00

2 course \$30.00

3 course \$35.00

Minimum of 20 people

Entrée

Please choose 2 of the below to be served alternately

- Any soups from menu one served with warm garlic and olive oil brushed ciabatta bread.
- Warm marinated thai beef salad with crispy asian greens and a sweet chilli & coriander dressing.
- Juicy prawn cocktail served on baby cos leaves and thousand island dipping sauce.
- Traditional Caesar salad with the works, topped with smoked chicken breast slices.
- Italian pasta dishes with fresh fettuccine or penne pasta.
Pasta sauce recommendations include:
- Traditional carbonara sauce topped with freshly shaved parmesan cheese.
- Alfredo with baby mushrooms, ham, garlic, chives, cream, fresh herbs & parmesan cheese.
- All day simmered homemade napolí sauce cooked with roma tomatoes, fresh basil, Spanish onion & capsicum, finished with freshly shave parmesan

Main Course

Please choose 2 of the below to be served alternately

- Scotch fillet of beef char grilled & served with your choice of sauce:
 - sautéed mushroom & leek sauce
 - creamy green peppercorn sauce
 - classic dianne sauce
 - garlic & fresh herb butter
- Fresh pan seared Atlantic salmon fillet served on a creamy mashed potato & roquette salad.
- Crispy skin roasted duck Maryland with a honey, soy, garlic & ginger sauce, served on a bed of creamy mashed potato.
- Grilled barramundi fillets topped with your choice of dressing:
 - lemon, fresh lime & coriander butter
 - fresh mango & cucumber salsa
 - chardonnay, steamed leek & cracked pepper
- Plump grilled chicken stuffed with leeks & swiss cheese, topped with fanned avocado and hollandaise sauce.
- Garlic, lemon & olive oil marinated chicken breast stuffed with fresh basil, leeks & tasty cheese, served on mashed potato & a rich tomato provencale sauce.
- Fresh herb crusted pork fillet served on fresh tomato and garlic cous cous with a port wine & raisin demi glaze.

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

Desserts

Please choose 2 of the following to be served alternately

- Classic cheese cake served with double cream and a sweet coulis of blueberries, raspberries & strawberries.
- Fresh strawberries served parfait style, with King Island cream and a drizzling of strawberry liquor glaze.
- Homemade lemon tart served with citrus glaze & double cream.
- Chocolate topped profiteroles filled with crème pâtissier & served with double cream & strawberries.
- Rich chocolate mud cake served with a warm chocolate fudge sauce, double cream & a chocolate dipped strawberry.
- Dark chocolate mousse served parfait style with double cream, chocolate shavings & a chocolate dipped strawberry.

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