

Set Menu 1

Date of Function

ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade

MAIN COURSES

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli

OR

Spaghetti, prawns, baby spinach, smoked bacon, chilli, lemon

OR

Char-grilled beef short ribs, cauliflower puree, celery-hazelnut salad, burnt butter

OR

Grilled lamb Greek salad, macadamia mint pesto, soft fetta, tomato, cucumber, olives

OR

Pumpkin, chestnut & silverbeet fried rice, grilled haloumi cheese, honey, oregano

DESSERTS

Sticky date pudding, hot butterscotch, ice-cream

OR

Mandarin & ginger crème brûlée

OR

Warm lemon polenta cake, Limoncello sorbet, citrus syrup

\$ 45.00 per person

THE

Continental