

# 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 COURSE

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

OR

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

OR

Risotto aux fruits de mer, roast tomato & garlic, local prawns, fish, mussels

OR

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

OR

Kale, ricotta & leek lasagne, baby carrots, fetta, mint, pomegranate molasses (v)

### DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

OR

Yoghurt & buttermilk panna cotta, citrus-baked rhubarb

\$50.00 per person

THE  
Continental