

Set Menu 3

Date of Function

ENTRÉE

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing

OR

Chicken liver pâté, toasted rye, spiced baby figs, tomato relish

OR

Oven-baked brie en croute, cranberry, walnuts, apple, croutons

OR

Twice-baked goat's cheese soufflé, mixed leaf salad

MAIN COURSE

Braised duck & shallots au vin, grapes, casarecce pasta

OR

Fresh fish of the day

OR

Char-grilled striploin, tarragon salsa, asparagus, bonito flakes, brioche crumbs

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Macadamia crumbed turkey escalope, greens, capers, raisins, honey-lavender dressing

OR

Three cheese ravioli, cashew yoghurt, rye croutons, watercress, caraway vinaigrette

DESSERT

Christmas pudding, brandy anglaise, summer berries

OR

Pineapple tarte tatin, coconut & lemongrass ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$70.00 per person