

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

Coq au vin-red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta

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

Pumpkin & chestnut fried wild rice, silverbeet, char-grilled haloumi, honey, oregano (v)

DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

OR

Poire belle Hélène (sweet wine poached pear), chocolate sauce, shortbread

\$50.00 per person