

# Set Menu #2

## Date of Function

### ENTRÉE

Chicken liver pâté, port wine jelly, toasted sourdough, orange marmalade, cornichons

OR

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

OR

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

### MAIN COURSE

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

OR

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

OR

Soy glazed pork belly, black pudding, mashed potatoes, pickled grapes

OR

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

OR

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

### DESSERT

Warm pineapple upside down cake, spiced rum caramel, raisin ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$60.00 per person

