

# Set Menu #2

Date of Function

## ENTRÉE

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

OR

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing (gf)

## MAIN COURSE

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

OR

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

OR

Coconut & turmeric braised duck leg, kaffir lime, tamarind, jasmine rice, coriander

OR

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

OR

Whole roasted eggplant, spiced capsicum & walnut paste, grated haloumi cheese (v)

## DESSERT

Continental ice-cream sundae, burnt caramel & vanilla bean ice-creams,  
hot butterscotch, whipped cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$60.00 per person