

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 (v)

MAIN COURSE

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

OR

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

OR

Continental beef sausages, potato mash, roast tomato, caramelised onion jus (gf)

OR

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

OR

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

DESSERT

Sticky date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

OR

Affogato (vanilla bean or burnt caramel ice-cream, 'drowned' in espresso coffee)

\$50.00 per person