

STARTER

CHOICE OF TWO OF THE FOLLOWING.....

Chorizo and Scallop Salad with a Citrus Dressing
Prawn Cocktail with homemade seafood sauce
Mushroom and Cheese Arborio balls with garlic aioli
Petite Chicken and Asparagus Crepe
Teriyaki Beef and Tomato Skewers on steamed rice

MAIN COURSE

PLEASE CHOOSE TWO OF THE FOLLOWING.....

250 gram Eye Fillet with a Bacon and Red Wine Jus
served with hassle back potatoes, Asparagus and baby carrots

Pan Fried Salmon with a Béarnaise Sauce
Served with Duchess Potatoes, Baby Carrots & Broccolini

Mediterranean Chicken Breast with creamy Herb Sauce
Chicken stuffed with Sundried Tomato, Olives & Spinach
served with a seasonal vegetable ratatouille

Rack of Lamb with Rosemary & Roasted Garlic Jus
Served with creamy mash potato & snow peas

Potato Gnocchi with Mushroom & Three Cheese and Chive Sauce

DESSERTS

PLEASE CHOOSE TWO OF THE FOLLOWING.....

Cheese Plate

Profiat Rolls dipped in dark chocolate with rum liqueur strawberries

Violet Crumble Chocolate Torte with Fresh Whipped Cream

Vanilla Panna cotta with a Coffee Glaze with Fresh Whipped Cream

Baked Oreo Cheesecake with Fresh Whipped Cream

Macadamia Steamed Pudding with Ice Cream

\$60.00 PER HEAD FOR TWO COURSES

\$75.00 PER HEAD FOR THREE COURSES