



Dinner Menu



\$35.90 per person for 2 courses

\$42.90 per person for 3 courses

*This varied dinner menu package is served as a plated
dinner service*

*It is served with complimentary bread and butter
and is available to 20 or more people*

*Simply select two items from each course to be
served alternately to your guests*



Entree

- * *Freshly Made Seasonal Soup (gf)*
soup requests welcome
- * *Steamed Chicken Dim Sims*
served soy sauce and a lime sweet chilli sauce
- * *Chinese BBQ Pork Belly & Avocado Salad*
with crispy wontons and a mild lime wasabi dressing
- * *Mozzarella & Pesto Arancini (v)*
served on a bed of baby spinach, tomato & Persian fetta salad with a lime aioli drizzle
- * *Tomato Bruschetta (v)*
served with dill cream, red onion, basil and a balsamic reduction
- * *Vegetarian Spring Rolls (v)*
served with a sweet chilli sauce



Main

- * *Medium Rump Steak (250gm)*
served with chips, salad and garlic butter
- * *Chicken Parmigiana*
served with chips and salad
- * *Grilled Barramundi (gf)*
served with creamy mashed potato, seasonal vegetables and tartare sauce
- * *Stir Fry Oyster Beef*
served with steamed rice and seasonal vegetables
- * *Yellow Mild Chicken Curry (gf)*
served with steamed rice and roti bread
- * *Salt & Pepper Calamari*
served with chips, salad and a lime aioli sauce
- * *Grilled Chicken Schnitzel*
served with chips, salad and a side of gravy



Dessert

- * *Individual Pavlova (gf available)*
*served with double cream, passionfruit juice,
sliced peaches & wafer*

- * *Toblerone Cheesecake*
served with double cream & berries

- * *Mini Banana Fritters*
*served with rich vanilla ice cream, maple glaze
and fresh strawberries*

- * *Citrus Tart*
served with double cream & berries

- * *Warm Chocolate Pudding*
served with double cream & berry compote

- * *Traditional Bread and Butter Pudding*
served with vanilla ice cream & custard