



Elegant Menu



\$39.90 per person for 2 courses

\$47.90 per person for 3 courses

This simple yet elegant 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
- * *Satay Chicken Tenderloins*
served in a satay sauce with a balsamic glaze
- * *Twice Cooked Pork Belly (gf)*
served on a bed of rocket with a pear puree
- * *Mozzarella & Pesto Arancini (v)*
served on a bed of baby spinach, tomato & Persian fetta salad with a lime aioli drizzle
- * *Balsamic Roasted Cherry Tomato and Persian Fetta Bruschetta (v)*
- * *Marinated Thai Beef Salad*
served with leafy greens
- * *Lemon Pepper Calamari*
with a rocket and tomato salad



Main

- * *Medium 250gm Porterhouse Steak (gf)*
served with hasselback potatoes, prosciutto wrapped asparagus parcel and a mushroom, parsley & mustard sauce

- * *Grilled Grain Fed Pork Chop*
served with sweet potato wedges and a rocket, roasted pear & walnut salad

- * *Roasted Salt & Pepper Chicken Breast (gf)*
served with roasted potatoes, dutch carrots, baby spinach and a creamy basil, cashew & pesto sauce

- * *Roasted Lamb Rump (gf)*
served with buttered kipfler potatoes, mint sugar snap peas and a lemon, saffron labna

- * *Salmon Fillet (gf)*
served with roasted garlic mash potato, asparagus and a lime hollandaise sauce

- * *Roasted Pumpkin, Asparagus & Fetta Lasagne (gf)*
served with a tomato and herb salad



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