

# DINNER & LUNCH MENUS

Choose 2 options from each course below to be served alternately...

## 2 COURSE\*

\$40pp

Entree & Main

Main & Dessert

## 3 COURSE\*

\$45pp

Soup, Main & Dessert

\$55pp

Entrée, Main & Dessert

*\*All 2 & 3 Course menus are served with dinner rolls*

*Minimum 60 guests*

### Soup

Traditional Minestrone served with croutons

Creamed Chicken & Sweet Corn

Creamy Potato & Leek

Spring Vegetable

Creamy Pumpkin

### Entrée

Thai Beef Salad served with Crunchy Noodles,  
Peanuts & Coriander Tossed Salad

Satay Chicken Skewers served on a bed of Fried Rice

Smoked Salmon Rosettes Salad with Spanish Onions,  
Cherry Tomatoes & Rocquet

Spinach & Ricotta Cannelloni served with Napoli,  
Parmesan & Parsley

Creamy Mushroom or Chicken & Leek Vol au Vent  
garnished with Mesclun Salad

Beef & Mushroom Tortellini served with Spinach &  
Sundried Tomato in a Creamy Wine Sauce

### Mains

Moroccan Spiced Chicken served on Vegetable Cous Cous,  
with Capsicum Sauce & garnished with Rocquet Salad

200gr Scotch Fillet served with Mushroom Sauce on a  
Sweet Potato Mas with Green Beans

Crispy Pork Belly served on a Rocquet, Pear & Parmesan  
Salad

Grilled Barramundi Fillet with Rice, Tomato & Coriander  
salsa

Rack of Lamb 4 point (add \$4) served with Spinach &  
Mushroom Mash, Asparagus & Bell Pepper Sauce

### Desserts

Cream Caramel served with Mixed Berries & Double Cream

Individual Hazelnut Mousse served with Cream &  
Strawberry

Honeycomb Coldset Cheesecake served with a Berry  
Compote

Sticky Date Pudding with Butterscotch Sauce & Vanilla  
Cream

Mississippi Mud Cake with hot Chocolate Sauce & Cream

*Cheese & Greens Platters \$10pp*

*Pre-Canapes \$8.00pp*

*Anti-pesto Platter \$60 Per Platter*

Meats: Honey Baked Ham, Prosciutto & Salami

Cubed Cheese, Marinated Veggies, Sun-dried Tomatoes, Roasted Red Peppers, Pepperoncini, Mushrooms,  
Artichoke Hearts & Eggplant, Assorted Olives, Grissini Sticks, Crackers, Flat bread & Fresh Basil