

Dinners



Option One: Two Course - \$30 per head*

(Choice of 2 Soup/Entree & 2 Mains
or 2 Mains & 2 Desserts)

Option Two: Three Course - \$35 per head*

(Choice of 2 Soup/Entree, 2 Mains & 2 Desserts)

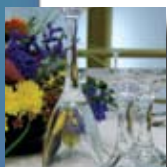
Option Three: Three Course - \$30 per head*

(Choice of 1 soup/entree, 2 mains & 1 dessert)

* note \$2 extra per head for less than 20 people

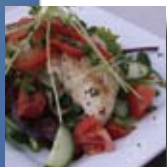
Soups

- ✂ Cream of cauliflower & parmesan
- ✂ Traditional Minestrone
- ✂ Honey roasted pumpkin with crème fraiche
- ✂ Potato, leek & bacon
- ✂ Tomato & basil with pesto croutons
- ✂ Asian chicken and sweet corn
- ✂ Home style vegetable
- ✂ Chunky beef & vegetable
- ✂ Sweet potato & herbed sour cream



Entrees

- ✂ Tempura Calamari Salad - drizzled with our chefs own dressing
- ✂ Spicy Mexican Chicken fillets - with tomato salsa, guacamole and sour cream
- ✂ Caesar Salad
- ✂ Chicken Caesar Salad
- ✂ Creamy chicken, mushroom and pesto pasta
- ✂ Crispy satay chicken skewers - with oriental satay sauce
- ✂ Tasmanian smoked salmon bruschetta - with salsa Verdi & Spanish onions
- ✂ Beef Rogan Josh - with jasmine rice, fresh yogurt & pappadams
- ✂ Creamy garlic chicken fillets on a bed of buttered rice
- ✂ Prawn platter & brandied cocktail sauce
- ✂ Asian Thai beef salad - served on a bed of greens
- ✂ Chicken salad - with mango, citrus mayonnaise and crisp bacon
- ✂ Fresh fish goujons - with mango mayonnaise
- ✂ Spinach & roquette salad - with roasted pumpkin, fetta & pine nuts with balsamic vinegar



Main Course - All served with Potatoes and fresh vegetables

- ✘ Atlantic Salmon or Ocean Trout - topped with fresh Asparagus and hollandaise sauce
- ✘ Chicken Breast stuffed with brie and sun dried tomatoes - served with a creamy white wine and roasted capsicum sauce
- ✘ Pan fried Lamb fillets - with a mushroom and leek sauce
- ✘ Roasted beef fillet - with a spinach and mushroom duxelle
- ✘ Trevally - topped with garlic scallops and prawns
- ✘ Apple and apricot oven roasted stuffed Pork scotch fillet

Dessert - All sweets served with cream and ice cream

- ✘ Apple and raspberry crumble
- ✘ Chocolate Brownie - with duo of chocolate sauces
- ✘ Trio of sorbets - with fresh fruit and berry sauce
- ✘ Chocolate and kahlua mud cake - with mocha cream and chocolate sauce
- ✘ Homemade pavlova - with fresh fruit and berry coulis
- ✘ Sticky date pudding - with caramel sauce

Tea/coffee and chocolates

Cheese platter as an extra - \$4 per person after sweets

