

PLATED DINNER MENU

Soups...

- ~ Spiced pumpkin soup with coconut cream
- ~ Hearty vegetable soup with garlic croutons
- ~ Potato & leek soup
- ~ Tomato & fire roasted capsicum garnished with pesto & fetta
- ~ Mulligatawny soup (traditional Indian curry-flavoured soup)

Entrées...

- ~ Prawn cocktail with lemon wedges
- ~ Char-grilled Cajun calamari on rocket drizzled with lime dressing
- ~ Thai fish cake with chilli jam & cucumber salad
- ~ Grilled asparagus & prosciutto, goats cheese & balsamic
- ~ Prawn glass noodle salad with Thai lime dressing
- ~ Twice cooked asian pork belly on Asian greens
- ~ Thai beef salad

Mains...

- ~ Tandoori chicken with jasmine rice & minted yoghurt & cucumber
- ~ Peppered beef rib roast with a red wine & mushroom jus
- ~ Prairie chicken- tender chicken breast enclosed with bacon, melted cheese with a seeded mustard hollandaise sauce
- ~ Braised lamb shank with red wine, thyme & rosemary served on garlic mash
- ~ Market fresh fish fillet with lemon caper butter sauce on jasmine rice
- ~ accompanied by a mixed salad
- ~ Grilled fish served with dill hollandaise sauce (Chef's choice)
- ~ Moist chicken breast in filo pastry, filled your choice of:- smoked salmon & cream cheese, spinach & fetta, prawn/shallot/ & garlic served with a sauce to suit & accompanied by a garden salad & sea salted rosemary cocktail potatoes
- ~ Seared pork loin cutlets with chilli plum sauce & glazed apple
- ~ Tender pork fillet with creamy mushroom sauce served with spatzeli
- ~ Rack of lamb with mustard & rosemary crust with a rich red wine jus

Mains are served with seasonal steamed vegetables & creamy tableland mash (unless otherwise stated in menu), bread rolls & butter

Desserts...

- ~ American baked cheesecake with chantilly cream
- ~ Mini pavlovas with whipped cream & fruit
- ~ Chocolate profiteroles
- ~ Individual lemon meringues with cream
- ~ Rich chocolate cake with warm chocolate ganache served with chantilly cream
- ~ Moist sticky date pudding with butterscotch sauce

Inclusions...

Chef to prepare & plate
Service staff
Cutlery & crockery
Serviettes your choice of colour

Table set up not included.

Extras

Coffee & tea station & after dinner mints \$2.50 p/p

The above menu is not limited and may be changed to suit your occasion. Our Chef can sit with you to put a suggestive menu together to suit your requirements.

Pricing

Two courses

\$37.50 p/p- Soup/Main

\$40.95 p/p- Main/Dessert

\$45.50 p/p- Entrée/Main

An additional \$2 p/p -alternate menu.

Three courses

\$47.50 p/p- Soup/Main/Dessert

\$52.50 p/p- Entrée/Main/Dessert

An additional \$2 p/p -alternate menu.

Minimum of 30 people required.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.