



Entrée

Tomato and basil soup

Pumpkin Soup

Minestrone Soup

Thai Pumpkin

Moroccan lamb Wellington served with rocket, pine nut and parmesan salad

Vegetable samosa served with cucumber yogurt

Peppered beef salad tossed with apple, julienne celery and rocket in seeded mustard finished with walnuts

Salmon and dill filo on a white wine sauce

Main

Beef mignon on mash with roasted carrot and parsnip topped with a red wine sauce

Salmon fillet served with potato rosti, green beans and broccoli and finished with a white wine sauce

Chicken breast on fondant potato with spinach leek and red pepper sauce

Roast sirloin of beef with seasonal vegetables

Chicken Wellington filled with spinach and pumpkin

Chicken Apricot and almond filo

Lamb and mushroom filo

Fresh fillet of fish topped with a sesame crust with a lime chilli sauce on bean broccolini and steamed rice

Mediterranean chicken served with roasted zucchini, eggplant and potato topped with a spicy sauce

Dessert

Apple strudel served with double cream

Blueberry cheesecake

Sticky date pudding with caramel sauce and fresh cream

Pear and almond tart with honeycomb cream

Chocolate mud cake served with chocolate ice cream

Lemon tart topped with lime sauce

Pavlova topped with passionfruit, banana and strawberries



Sit Down Meal Options

One Course

One Main
\$25.00 per person

Two Course

One Soup or Entrée, One Main
\$29.00 per person

One Soup or Entrée, 50/50 Main
\$35.00 per person

One Main, One Dessert
\$35.00 per person

50/50 Soup or Entrée, 50/50 Main
\$38.50 per person

50/50 Main, 50/50 Dessert
\$38.50 per person

Three Course

One Soup or Entrée, 50/50 Main, One Dessert
\$45.00 per person

One Soup or Entrée, 50/50 Main, 50/50 Dessert
\$46.00 per person

50/50 Soup or Entrée, 50/50 Main, 50/50 Dessert
\$49.50 per person