

2 OR 3 COURSE FUNCTION MENU

MINIMUM 20 GUESTS

2 COURSE \$29 PER PERSON. WITH COMPLIMENTARY BREAD ROLL.
CHOICE OF TWO ENTRÉE & TWO MAINS, OR TWO MAINS & TWO DESSERT AS AN
ALTERNATE DROP.

3 COURSE \$36 PER PERSON. WITH COMPLIMENTARY BREAD ROLL.
CHOICE OF TWO ENTRÉE, TWO MAIN AND TWO DESSERT SERVED AS AN ALTERNATE
DROP.

ENTRÉE

- BRUCHETTA
- SALT'N'PEPPER CALAMARI
- CAPRESE TART
- JAPANESE DUMPLING SELECTION
- ARANCINI

MAINS

- GRILLED CRISPY SKIN SALMON FILLET W/ SWEET POTATO WEDGES, FRESH GARDEN SALAD & PINK PEPPERCORN SAUCE
- ROASTED BEEF FILLET SERVED ON A CREAMY POTATO MASH, STEAMED CARROT & GREEN BEANS W/ A RED WINE JUS
- CHARGRILLED PORK CUTLET TOPPED W/ PEPPERONATA SERVED ON A CREAMY PARMESAN POLENTA
- CHICKEN OR VEAL SCALOPPINI W/ MUSHROOM SERVED ON PUMPKIN PUREE W/ GARLIC GREEN BEANS
- BRAISED LAMB SHANKS W/ RED WINE SERVED WITH CREAMY MASH & MINTED SUGAR SNAP PEAS AND DUTCH CARROTS

DESSERTS

- CHERRY CHOC BREAD & BUTTER PUDDING W/ CUSTARD
- CHOC CARAMEL CHEESECAKE
- RED VELVET CAKE
- BLACK FOREST TRIFLE
- BANANA CARAMEL GATEAUX

- Cakeage charge: \$1 per person or \$2.50 per person cut and served.
- Dietary, vegetarian and children's meals are available on request and must be ordered and confirmed when finalising details of function.
- Menu details to be confirmed 5 working days prior to function to ensure availability.
- Functions held on public holidays will attract a surcharge on the total food package cost of 15%