

FUNCTION MENU

2 Courses \$60pp

3 Courses \$ 75pp

ENTREES:

Pumpkin Soup

w/ Sour Cream & Roasted Almond Flakes

Crab Mornay Vol au Vent

w/ Roquette & Balsamic Glaze

Crispy Salt & Pepper Squid

w/ Dill Aioli & Shaved Parmesan Roquette Salad

Beef Riblets & Roasted Eggplant

w/ Spicy Plum Glaze

Sticky BBQ Chicken Tenderloins

w/ Fried Sweet Potato Ribbons

Pumpkin & Ricotta Ravioli

w/ garlic basil Cream Sauce

Potted Mushroom & Garlic Fettuccine

w/ Sourdough Toast

Tandoori Chicken Salad

w/ Cucumber Riata

Smoked Salmon & Avocado

On Toasted Garlic Sourdough w/ Tomato Salsa

Lamb, Spinach & Goats Cheese Empanadas

w/ Salad & Chilli Tomato Jam

MAINS:

Sirloin Steak Bordelaise

Baked Potato, Sour Cream & Steamed Vegetables

Chicken Breast Fillet Dijon

Potato & Parsley Mash w/ Steamed Vegetables

Grilled Barramundi Fillet

Steamed Jasmine Rice, Greens & Beurre Blanc

Roasted Pork Medallions

Potato, Pea Mash w/ Honey Carrots & caramelized Apple

Pan-Fried Veal Medallions

w/ Wild Mushroom Ragout on Potato Mash & Steamed Vegetables

Lamb Leg Steak

On Sweet Potato Mash & Steamed vegetables w/ Rosemary Jus

Grilled Salmon

Steamed Diced Potato, Steamed Vegetables w/ Spicy Tomato Coulis

Roast Loin of Beef

Roasted Root Vegetable Medley & greens w/ Red Wine Jus

Chicken Breast Supreme

On Pistachio Potato Mash, Steamed Vegetables w/ Red Pepper Coulis

Kangaroo Loin

On Purple Sweet Potato Mash w/ Greens, Roasted Macadamias & Beetroot Relish

DESSERTS:

Steamed Sticky Date Pudding

Butterscotch sauce & Double Cream

Rich Chocolate Mudcake

Creme Anglaise & Raspberry Coulis

Coconut Panna Cotta

Passionfruit Coulis, Double Cream & Toasted Coconut

Baked Cheesecake

On Lemon Curd w/ Double Cream

Individual Apple & Blackberry Crumble

Custard & Ice Cream

Warm Gooey Chocolate Pudding

Vanilla sauce & Raspberry Coulis

Chocolate Hearts

Filled w/ Strawberries & Custard w/ Ice Cream

Apple Strudel

Served Warm w/ Rum Creme Anglaise & Ice Cream

Chocolate Profiterolles

Brandy Cream Sauce & Double Cream

Blueberry Creme Brulle

Chantilly Cream & Caramel Shards