



Function Menus

Entrees

The Entrée course is \$12.00 per head, with your choice of two meals served alternately

- *Lamb skewers served with rocket tabouli and minted yoghurt.
- *Smoked chicken, sun dried tomato and spring onion ravioli, served with a Pink peppercorn sauce.
- *Crispy Thai squid on a bed of ginger and coriander Asian greens.
- *Lemongrass and sweet chilli infused King Prawns on a bed of Vermicelli Noodles.
- *Smoked salmon served on a chive Blini, with a caper, dill and sour cream Dipping sauce.
- *Seafood avocado - Selection of seafood and diced avocado in a creamy Mornay Sauce. Served in an avocado shell, topped with cheese and grilled.
- *Intchaba prawns-Large green prawns in a crispy tempura batter with a wasabi and Plum dipping sauce.
- *Sweet soy and lime marinated duck breast, with steamed Jasmine rice.
- *Slow roasted tomato, goat cheese, baby spinach and olive tart, with a Balsamic reduction.
- *Szechwan chicken strips-coated in a crispy Tempura batter with a tangy lime Dipping sauce.
- *Cold roast beef salad - Cold roast beef strips over baby salad leaves, cherry tomatoes and cucumber with mustard dressing.
- *Moroccan chicken and mushroom filo parcels with a roast red capsicum Couli.
- *Warm Portuguese chicken salad on a bed of Mediterranean vegetables.
- *Kilpatrick mushrooms - Mushroom cups stuffed with a bacon, onion and Worcestershire mix, crumbed, fried and finished with a Hollandaise sauce.
- *Chicken, char grilled capsicum Terrine, wrapped in spinach, then served with toasted sour dough and tomato chutney.



Main meals

The Main course is \$21.00 per head, with your choice of two meals served alternately

- * Moroccan coated chicken breast, served with a mango, avocado and sweet chilli salsa.
- * Macadamia and Lemon Myrtle encrusted Atlantic salmon fillet, finished with a Béarnaise sauce.
- * Ship and Shore- scotch fillet topped with King Prawns and finished with Hollandaise sauce.
- * Oven roasted rack of lamb with a Rosemary jus.
- * Cajun seasoned chicken breast topped with an avocado fan, King prawns and finished with a mango, Spanish onion and shallot salsa.
- * Seared pork fillet finished with a caramelised apple, walnut and fig sauce.
- * Venison fillet, marinated in lemon, garlic and Thyme, served with a roast capsicum and Muscat jus and an accompaniment of Horseradish cream.
- * Braised lamb shanks- braised with Dijon mustard, stock and root vegetables.
- * Oven roasted Barramundi fillet topped with stir fried Asian greens, King prawns and finished with a Thai ginger, coriander and sweet soy glaze.
- * Fillet Mignon-scotch fillet wrapped in bacon, topped with mushroom, onion and red wine sauce.
- * Chicken breast stuffed with prosciutto, camembert, oregano and char grilled capsicum, finished with a Lemon Pepper dressing.
- * Scotch fillet- topped with fresh asparagus spears, whole grilled mushrooms and finished with a sweet onion jam.
- * Grilled perch fillet with lime and sweet chilli butter.
- * Tropical Barramundi fillet topped with banana and pineapple and served with a Malibu, coconut cream sauce.

All main meals served with a garlic mash and seasonal vegetables.



The Dessert course is \$9.00 per head, with your choice of two meals served alternately.

Desserts

- *Vanilla panacotta-set custard with roasted rhubarb compote and Almond bread.
- *Baked apple dumplings with Butterscotch sauce, served with King Island Cream.
- *Mixed berry pancake stack.
- *Cookies and cream cheesecake.
- *Chocolate pudding topped with minted Baileys Ganache.
- *Pears poached in Grenadine and served on a Mascarpone tartlet with a berry coulis.
- *Potted apple and caramelised fig crumble.
- *Passionfruit Brulee.
- *Tangy Citrus tart.
- *Black cherry chocolate torte with mango coulis.