



SET MENU

Two courses \$48 per person

Three courses \$56 per person

Minimum of 30 guests

Entree

Choose two of the following, served alternate drop:-

- Smoked Salmon served with Herbed Sour Cream and a Citrus & Dill Salad
- Prawn Cocktail – Cooked fresh prawns with lettuce, avocado & cocktail sauce
- Golden Fried Brie served with Cranberry Reduction, Toast & Salad
- Herb Marinated Lamb & Antipasto Salad

Main

Choose two of the following, served alternate drop:-

- Grilled Salmon Fillet served on a bed of Pan Fried Baby Beetroot, Kipfler Potato, & Cherry Tomato, finished with Rocket & Olive Oil
- Crispy Skinned Chicken Breast braised with Spring Vegetables, served on a bed of Creamy Mash
- Corish Lamb Rump Marinated in Red Wine, served with Sautéed Baby Potatoes, Herbed Sugar Snaps & Provençale Tomato, finished with Garlic & Thyme Sauce
- Char Grilled Eye Fillet served with Herb & Olive Oil Mash, Cherry Tomato Confit & Grilled Asparagus, finished with Red Wine Jus

Dessert

Choose two of the following, served alternate drop:-

- French Lemon Tart
- Rhubarb Fool – Rhubarb compote, whipped cream, meringue (GF)
- Chocolate Mud Cake with fresh cream
- Pavlova with Seasonal Fruit & Fresh Cream