



SET MENUS

Minimum of 50 Guests

Two Course \$40.00 per guest

Three Course \$45.00 per guest

Entrees

(Choice of two to be served alternately)

Rich Tomato Soup

With Basil Pesto and Baked Cheese Croutons

Traditional Caesar Salad

With Crisp Pancetta and Freshly Shaven Parmesan Cheese

Thai Chicken Salad

Served On a Bed of Mixed Leaves, Glass Noodles, Mint, Coriander, Bean Shoot and Kaffir Lime Leaf Dressing

Fried Haloumi and Vegetable Timbale

Dressed In Roasted Capsicum Coulis and Balsamic Reduction

Salmon roulade

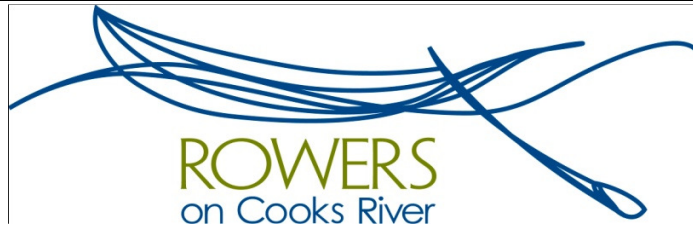
Rested on nicoise salad and salsa Verde

King Prawn and Mango Salad

Tossed With Roasted Macadamia Nuts, Mixed Leaves and Honey Mustard Dressing

Wild Mushroom and Lemon Thyme Risotto

With Grilled Fresh Asparagus and Parmesan Cheese



Mains

(Choice of Two to Be Served Alternately)

Pan Fried Chicken Breast Fillet

Rested On Homemade Ratatouille, Fresh Herbs and Potatoes

Macadamia Nut Crusted Barramundi Fillet

Served on a Sweet Potato Mash with Sautéed English Spinach and Citrus Dressing

Pepper Crusted Sirloin

Centre Cut of Grain Fed Yearling Steak on Fondant Potatoes and Buttered Green Beans with a Port Wine Jus

Lemon and thyme marinated Lamb rump

Served with Creamy Mash Potato, Sautéed Eggplant and Red Wine Jus

Herb Crusted Salmon Fillet

Served with Creamy Mash, Fresh Asparagus and Lemon Hollandaise

Sirloin Steak

Rested on potato gratin, braised red cabbage and jus

Spinach, brie and pinenut stuffed Chicken Breast

With crushed chats, beans and sundried tomato cream

Handmade potato gnocchi

Homemade potato gnocchi with butternut pumpkin volute, toasted pine nuts, crème fraiche and sage

Veal Medallions

Pan Fried Veal Medallions with Asparagus Spears, Tiger Prawns, Hollandaise Sauce and Lyonnais Potatoes

Grain-Fed Pork Cutlet

Served on a Garlic Mash with Sautéed Butter Beans and Mustard Cream Sauce



Desserts

(Choice of Two to Be Served Alternately)

English toffee pudding

With butterscotch sauce

Chocolate Mousse

Served with candied orange syrup

Vanilla Bean Panna Cotta,

Served with Frangelico Cream and Strawberries

Trio of gelato

Served In a Brandy Snap Basket with Fresh Berries

Homemade Profiteroles

Filled with Vanilla Custard and Covered in Milk Chocolate

Traditional Tiramisu

Served with fresh cream

Passion fruit Brulee

Served with Almond Biscotti and Mint

Set Menus Include a Variety of Teas and Coffee