



Menu One

Entrée (Select two entrees)

- ❖ Soup of the day served with a crusty bread roll
- ❖ Thai beef salad with glass noodles and aromatic Thai spices
- ❖ Satay chicken skewers with basmati rice and our own rich satay sauce
- ❖ Crusty tomato and basil bruschetta with fresh parmesan and cracked black pepper

Main fare (Select two Mains)

- ❖ Tender poached chicken fillet with coconut and mango sauce set on sweet potato mash
- ❖ Roast of the day, (Beef, lamb, Chicken or pork) served with roasted and steamed vegetables and fresh pan jus
- ❖ Tender scotch fillet served on smashed chats and drizzled with a rich shiraz and chive reduction
- ❖ Tempura battered fish with chunky chips and tartare sauce

(All Main fare meals come with steamed vegetables and buttered chat potatoes)

Desserts (Select two Desserts)

- ❖ Fresh fruit salad with whipped cream and berry compote
- ❖ Lemon curd tart with a passion fruit sabayon and fresh cream
- ❖ Fresh pavlova with tropical fruit and lashings of cream
- ❖ "Death By Chocolate" a rich chocolate cake served with a hot chocolate fudge and double cream

Tea Coffee and after Dinner Mints

\$22.00 (Two Courses 50/50 Drop)
\$28.00 (Three courses 50/50 Drop)



Menu Two

Entrée (Select two entrees)

- ❖ Seafood risotto with shaved parmesan and fresh basil & a squeeze of lemon
- ❖ Tandoori chicken with basmati rice ,cucumber raita and mini papadoms
- ❖ Moroccan crusted lamb cutlets with herbed citrus cous cous
- ❖ Salt and pepper squid with lime aioli and Asian greens

Main fare (Select two Mains)

- ❖ Chicken wrapped in prosciutto and set on a bed of pilaf rice drizzled with a tasty herbed hollandaise sauce
- ❖ Veal Osseo bucco served with roast garlic and potato mash and pan jus
- ❖ Grilled perch with a rich beurre blanc sauce (Butter sauce) and steamed baby spinach
- ❖ Golden pork schnitzel with a chunky apple chutney ,pan juices and sweet potato mash

(All Main fare meals come with steamed vegetables and buttered chat potatoes)

Desserts (Select two Desserts)

- ❖ Mixed berry compote set in a rich chocolate basket and drizzled with king island cream
- ❖ Australian and imported cheese board with fresh fruit and water crackers and fig compote
- ❖ Sticky date pudding with a sticky caramel sauce and fresh vanilla bean ice cream
- ❖ Tiramisu with creamed cinnamon ricotta

Tea Coffee and after Dinner Mints

\$28.00 (Two Courses 50/50 Drop)
\$35.00 (Three courses 50/50 Drop)



CAFE • BISTRO

Menu Three

**Canapés on Arrival* (Please Select 4 choices from cocktail/finger food budget menu!)

Entrée (Select two entrees)

- ❖ Salmon Carpaccio with shaved fennel, caper berries, avocado, lemon, rocket, red onion and drizzled with balsamic and extra virgin olive oil dressing
- ❖ Crab and corn arrancini with tomato relish and forest greens
- ❖ Oysters three ways (Natural, Crispy Kilpatrick and creamy Chive mornay)
- ❖ Warm lamb fillet and Moroccan vegetable salad drizzled with a yoghurt and mint dressing

Main fare (Select two Mains)

- ❖ Chicken fillet mignon with fresh prawns and served with a white wine and tarragon sauce
- ❖ Braised lamb shanks with port below mushrooms, potato mash and rich pan jus
- ❖ Salt crusted salmon served on a bed of baby spinach and drizzled with a citrus butter sauce
- ❖ Pan fried barramundi with a mango, coriander and chilli salsa

(All Main fare meals come with steamed vegetables and buttered chat potatoes)

Desserts (Select two Desserts)

- ❖ Australian and imported cheese board with fresh fruit and water crackers and fig compote
- ❖ Chocolate coated profiteroles stuffed with brandy custard and drizzled with hot chocolate
- ❖ White chocolate and chili lick with marshmallows and fruit
- ❖ Mango and passion fruit cheese cake with raspberry coulis and fresh cream chantilly

Tea Coffee and after Dinner Mints

\$35.00 (Two Courses 50/50 Drop)

\$42.00 (Three courses 50/50 Drop)