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## MENU 2

2 Course Set menu — from \$70.00 per person.

3 Course Set menu — from \$83.00 per person.

Select one from each course, or two for alternating courses (minimum 15 guests required for alternating).

Half a dozen fresh oysters with  
raspberry vinegarette. (gf)(df)

Chicken, prawn, avocado and pecan  
salad. (gf)(df)

Peking duck salad. (gf)(df)

Warm balsamic lamb with pumpkin  
and fetta salad.

Stuffed Portobello mushrooms. (v)(gf)

Eye fillet with mushroom ragout and  
creamy polenta. (gf)(df)

Herb crusted rack of lamb served with  
saffron couscous and baby carrots.

Chicken Piccata (lemon chicken with  
capers) served on a bed of mashed  
potato. (gf)

Soy, sesame and garlic marinated  
barramundi fillet served with Asian  
greens. (gf)(df)

Greek style vegetarian stuffed  
eggplant. (v)

Tiramisu.

Berry cheesecake. (gf)

Lemon pistachio mousse.

Black forest cake.

Australian cheese plate with dried  
fruit. (gf)

Special dietary requirements and  
special menus are available on  
request.

Coffee, tea and chocolates included.

Beverage packages are available for  
all functions either on a time or a  
consumption basis.