

Private Dining Menu -Lunch or Dinner

MENU 1

2 Course Set menu — from \$65.50 per person.

3 Course Set menu — from \$79.00 per person.

Select one from each course, or two for alternating courses.

(minimum 15 guests required for alternating).

Entrée

Prawn, mango and avocado salad with lime. (gf)(df)

Smoked salmon and dill pesto penne pasta with fresh basil and grated parmesan.

Herb crusted beef with Dijon cream salad.

Warm chicken salad with balsamic vinegar. (gf)(df)

Grilled haloumi, tomato, cucumber and mint salad. (v)

Main Course

Tender roast lamb served with traditional roast vegetables and horseradish sauce. (gf)(df)

Eye fillet with peppercorn cream sauce and mashed potatoes. (gf)

Grilled salmon with fennel, red pepper, green olives and saffron orange vinaigrette. (gf)(df)

Creamy Tuscan chicken breast served with pumpkin and fresh spinach. (gf)

Spinach and cheese stuffed peppers. (v)

Dessert or Cheeses

Passionfruit cheesecake. (gf)

Pecan and walnut tart.

Mango peach mousse.

Creamy custard vanilla slice finished in white fondant.

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.

*Vegetarian (v) *Gluten Free (gf) *Vegan (v+) *Dairy free (df) *Nut free (nf)