

# Private Dining Menu -Lunch or Dinner

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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).

## Entrée

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. (gf)

Stuffed Portobello mushrooms. (v)(gf)

## Main Course

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

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)(gf)

## Dessert or Cheeses

Tiramisu.

Berry cheesecake. (gf)

Chocolate passionfruit 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.