

3 Course Set Menu - \$55.00 per person (Minimum 8 people)

Crusty Dinner Roll – *(gf bread available)*
Served with plain whipped butter

ENTRÉE

Duck Spring Rolls

Shredded roast duck, rice noodles & mixed julienne vegetables wrapped in spring roll pastry with chilli, lime & coriander dipping sauce

or

Sweet Potato & Artichoke Salad – *(gf, v)*

Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pinenuts

or

Seafood Chowder *(contains bacon)*

A rich thick & creamy seafood soup served with a crusty bread roll

MAIN

Rump Steak *(250g)*

Grain fed Angus beef served with honey roast sweet potato & a choice of mushroom or pepper sauce, or red wine jus

or

Wild Barramundi *(gf)*

Wild caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc

or

Baked Chicken Breast *(gf)*

Pocketed with sundried tomatoes & avocado.
Served with roast sweet potato & a creamy macadamia nut pesto sauce

or

Spinach & Ricotta Ravioli *(v)*

Pasta filled with spinach and ricotta cheese with a rich tomato sauce, drizzled with basil pesto

DESSERT

Mango Sorbet

Served with strawberry coulis & crisp almond biscotti

or

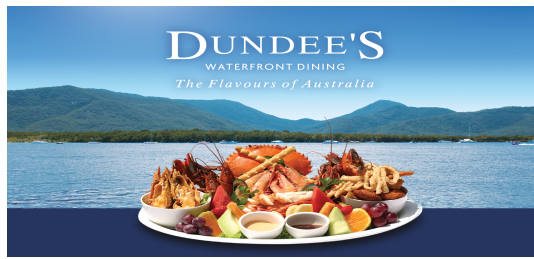
Chocolate & Kahlua Mousse Tartlet

With strawberry compote & rich chocolate ganache

or

Marshmallow Pavlova

With passionfruit syrup & blueberry compote



3 Course Set Menu - \$66 per person (Minimum 8 people)

ENTRÉE

Crispy Prawns

Crispy coated prawns with spicy plum dipping sauce

or

Quinoa & Beetroot Salad (v, gf)

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts and blue cheese tossed with mixed lettuce leaves and coated in a citrus & extra virgin olive oil dressing

or

Field Mushrooms (v)

Sauteed field mushrooms & roasted peppers on grilled ciabatta with creamy buffalo fetta, rocket & truffle oil

or

Thai Beef Salad

Slices of chargrilled marinated sirloin tossed through an Asian style salad with soy & ginger dressing

MAIN

Lamb Cutlets (3)

Chargrilled rosemary infused lamb cutlets on mashed potato, wilted spinach, balsamic onions and chilli mustard jus

or

Eye Fillet (220g grain fed)

Australian beef chargrilled to your liking Served with honey roast sweet potato & a choice of mushroom or pepper sauce, or red wine jus

or

Barramundi & Prawns (gf)

Wild caught barramundi, pan seared, served on roast sweet potato with a skewer of prawns

or

Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato & a creamy macadamia nut pesto sauce

or

Avocado, Sweet Onions & Fetta Spaghettini (v - gf penne avail.)

Thin spaghetti tossed with avocado, sweet red onions, cherry tomato, olives, red peppers & baby spinach with crumbled buffalo fetta

DESSERT

Sticky Date & Ginger Pudding

With toffee sauce & vanilla ice cream

or

Mango Crème Brulee

Served with crisp macadamia biscotti

or

Rich Chocolate Mud Cake

With strawberry compote & vanilla ice cream