

Food, Functions & Catering

Dinner Menu

Served as an alternate drop.

~ *Soup* served with freshly baked dinner roll

- Pumpkin & sweet potato with sour cream & chives
- Chicken, leek & potato
- Minestrone
- French onion
- Creamy mushroom

~*Entrees*

- Chicken, spinach and cashew crepe
- Slow roasted tomato, onion & goats cheese tart
- House cured Salmon Gravlax served with wasabi & avocado cream, crouton & asparagus.
- Pork Belly with apples & pomegranate
- Smoked & Grilled Eggplant Roulade with ricotta & Napoli sauce

~*Mains*

~ All mains are served with four varieties of seasonal veg and garden salad to share among each table.

- Braised Beef cheek in a rich tomato & red wine sauce, served on a bed of polenta
- Supreme Chicken breast fillet wrapped in a fresh sage leaf & prosciutto, finished with a white wine, cream sauce. Served with sweet potato fondants.
- Tasmanian Salmon fillet grilled and served with parmentier potatoes, finished with a lime hollandaise sauce
- Rolled Pork fillet filled with baby spinach, brie cheese & sundried apricots. Wrapped in bacon. Served with hassle back potatoes, finished with a plum sauce
- Braised Lamb shank served on a bed of mashed potato. Finished with its own jus with mushrooms & caramelised onions
- Whole roasted Porterhouse carved and served with rosemary roasted potatoes & a rich mustard gravy.

~Desserts

- Sticky date pudding served with butterscotch sauce & cream
- Brandy snap basket served with macerated fruit, berry coulis and cream
- A decadent Chocolate mousse served with cream & strawberries
- White chocolate and raspberry cheese cake with mint and cream
- Meringue cup with lemon curd and an almond praline crumb
- Crème Caramel served with whipped cream & berries

Prices

2 Course Meal

- 2 Soup & 2 Mains \$76.00 + GST per person
- 2 Entrées & 2 Mains \$80.90 + GST per person
- 2 Mains & 2 Desserts \$78.90 + GST per person
- 2 Mains with your cake cut & served with double cream & berries \$75.00 +GST

3 Course Meal

- 2 Soup, 2 Mains & 2 Dessert \$86.90 + GST per person
- 2 Entrée, 2 Mains & 2 Dessert \$90.90 + GST per person

4 Course

- 2 Soup, 2 Entrée, 2 Mains & 2 Desserts \$96.90 + GST per person

Our Wait Staff are available for \$38 +GST per hr, per staff member

~Other options

- Finger food on arrival. Please refer to our finger food menu
~4 items/pieces \$ 19.90 + GST per person ~6 items/pieces \$28.90 + GST per person
- Cold Seafood platter with prawn tails, 3 dozen oysters, Marinated Mussels, lemon & dipping sauce \$350 + GST per platter (serves 25-30 guests)
- Assorted Cheese Plater with fresh & dried fruit, nuts, quince paste, crackers & biscuits \$220 +GST each (serves 30-35 guests)

Please use menus as a guide, items subject to change due to seasonal availability & price fluctuation.
If you have any special request, we would be delighted to hear them. **Debbie Gill 0419629998**
debbiegill82@gmail.com