

Al A Carte Function Menu \$34-95/Head



Chef's Selection of pre-dinner Nibbles



Entrée (Choice of Two)

- Rich Tomato Soup
With Pork & Mustard Balls
- Smokey Bacon & Pea Soup
- Country Chicken & Corn Soup
- Tradition Pumpkin Soup
- Ravioli in a Bacon, Tomato & Capsicum Sauce
- Tempura Battered Whiting
With a Lime Aioli
- Cheesy Sweet Potato & Corn Rissotto



Main Course

Please Select Two

- Lamb Cutlets on a bed of Rosemary & Garlic Mash
With a Red Wine Jus
- Grilled Barramundi on a bed of Bok Choy & Jasmin
Rice & finished with a Lemongrass & Caper Butter
 - Bacon wrapped Cajun Spiced Chicken Filet
With a Creamy Garlic sauce
 - Beef Wellington
Made with Rib Fillet Steak & Sauté Mushrooms
- Almond & Coconut Breaded Chicken Fillet
with an Apricot Sauce



Meals are Presented with a
Steamed Jacket Potato with Sour Cream & Chives
&
Tossed Garden Salad or Seasonal Steamed Greens

Dessert

Please Select Two

- Fruit Flavoured Cheesecake
With Cream Anglaise & Berry Sauce
- Traditional Pavlova with Fresh Fruit Salad
 - Individual Wine Trifle
 - Crème Caramel
 - Apple Pie with Cream
 - Frangipani Pie
Served with Cream & Passionfruit Sauce
 - Mudcake
Served with Cream Anglaise, Cream & seasonal
Fruit Decoration

