

Function Menu 3

Entrée:

BBQ Octopus—BBQ Octopus char grilled on a bed of mixed Roasted Eggplant, Capsicum Salsa, drizzled w/ Basil Pesto

Homemade Ravioli – Homemade Ravioli filled w/ Smoked Salmon & topped w/ a Dill Cream Sauce

BBQ Quail on a Capsicum Puree- Marinated Baby Quail char grilled on a bed of Coriander & Watercress Salad

Main Course:

Fillet of Fish- Grilled Atlantic Salmon topped w/ Saffron & Chive lemon Butter

Herb Crusted Rack of Lamb- Slow cooked Rack of Lamb in a Mint & Parmesan Crust topped w/ Sweet Mustard Sauce

Breast of Chicken- Slow cooked Lemon & Thyme Chicken topped w/ Roast Almond Butter Cream Sauce

Desserts:

Double Coated Chocolate Mudcake- Thick double coated Mudcake served on a Mixed Berry Coli w/ side of Liqueured Cream

Mix Gelato Basket- Mixture of Italian Gelato in a Brandy snap Basket w/ side of Frangelico Anglaise

All main courses are served alternately & all are accompanied with seasonal vegetables, & potatoes

Dinner Rolls & butter

Tea & coffee

\$45 per person

