

Function Menu 2

Entrée:

Seafood Vole vent - Mixture of Seafood in a Creamy Cheese Sauce in a Pastry Cup on a bed of Tomato Salsa

Prawn & Avocado Salad - Served w/Sweet Dill Mayonnaise Dressing

Chicken & Walnut Salad - Grilled Chicken on a bed of Mixed Leaf Salad topped w/Walnut Creamy Yoghurt Dressing.

Main Course:

Grilled Barramundi Fillet - Grilled Barramundi Fillet topped w/Lemon & Basil Champagne Sauce

Chicken Kiev - crumbed Baked Chicken Breast pocketed w/Garlic Butter w/Brandy Cream Sauce.

Fillet of Beef - Scotch Fillet char grilled & topped w/Red Wine Onion Jus

Desserts:

Sticky Date Pudding - Sticky Date Pudding topped w/butte Scotch Sauce

Coconut Panacotta - Panacotta Mouse topped w/Wild Berry Coli

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

Dinner Rolls & butter

Tea & coffee

\$36.50 per person

