

***Please note: These prices are for 2008 only:
Function prices for 2009 will increase by approx 5% and functions beyond 2009 will be quoted on
closer to the date.***

3 course meal for \$60.00 per person

**Selections include a starter, a choice of 2 main course selections and a dessert
Menu Selections for you to choose from.**

Starter

(If a choice is preferred on the night there is an additional charge of \$4.50p.p)

Choice of Soup

*Tomato & Basil Soup
Italian Minestrone
Potato & Leek
French Onion with Cheese Croutons
Roast Pumpkin
Sweet Potato & Capsicum
Chicken & sweet Corn Soup*

Or

Chicken & Avocado Salad with garlic Aioli

Ricotta & Spinach Parcels *served on a tomato Crème*

Caesar Salad *served with assorted lettuce, croutons, grilled bacon, anchovies, soft boiled egg & Caesar Dressing*

Summer Salad *Mixed lettuce, sun dried tomatoes, Spanish onion & avocado with Balsamic dressing*

Main Course

(Choice of two options on the night is included in the price)

Mustard Infused Beef Sirloin *served with a red wine Jus*

Pan Fried Balsamic Scotch Fillet *with thyme & rosemary glaze*

Chicken Supreme *filled with sage and emmentale cheese wrapped in Prosciutto on a
light Jus*

Roast Pork Loin *with Pineapple Chutney and a light Jus*

Rack of Lamb *with a rosemary crust & trio of mustard Crème sauce*

Steak Madagascar

*Scotch fillet served with a sauce of
green peppercorns, onion, garlic, Dijon mustard, demi glaze & rich cream*

Tandoori Marinated Chicken *breast fillet Served on a bed of rice with yoghurt Riata*

Main course selections continued

Cajun Style Barramundi *with a fresh tomato & coriander salsa*

Scotch Fillet *Served on a bed of garlic mash & topped with a field mushroom sauce*

Roasted Chicken Fillet *with a mushroom and a mustard crème sauce*

Rack of Lamb *with honey & red wine rosemary glaze*

Blackened Atlantic salmon *with a sweet potato mash and a balsamic, tomato, cucumber salsa*
(If included in choice, menu cost \$65.00p.p)

All main meals are served with Fresh Seasonal Vegetables

Dessert

Chocolate Sin Cake *with a rich chocolate sauce*

Individual Lemon & Lime Curd Tart *with macerated Blueberries*

Pavlova Roll *with summer fruit & passion fruit glaze*

Icky Sticky Date Pudding *with butterscotch sauce & King Island Crème*

Rhubarb & Apple Crumble *with vanilla ice cream*

Bread & Butter Pudding *Individual puddings made with currants & sultanas served with vanilla Crème*

Apple & Peach Crumble *with a Cinnamon Cream*

Fresh Fruit Salad *Topped with Chantilly Cream & smothered with passion fruit syrup*

Freshly Brewed Tea & Coffee Mints
(Included at no extra cost)

Cheese and greens platters
This option is available at an additional cost \$.6.60 per person