

Dinner Options

Entrée

Peppered calamari & prawns with a glass noodle salad and sticky sweet soy

Prawn, smoked salmon & crabmeat salad served with garlic chive flavoured mayonnaise (add \$3.00)

Smoked salmon & smoked trout in filo pastry with hollandaise

Prawn & mango salad with sesame vinaigrette

Spinach, ricotta and butternut pumpkin filo triangles with salsa verde

Satay chicken tenderloins with saffron rice and mint yoghurt

House made beef meatballs served with a chunky tomato sauce and spaghetti

Peppered crusted beef fillet, oven dried tomato, blue cheese crouton, pesto dressing

Char grilled lamb skewer with petite Greek style salad and tzatziki dressing

Main

Atlantic salmon on wilted spinach & ginger soy jus

Oven baked ocean trout served with kipfler potatoes and topped with a wild rocket salsa

Pan fried snapper wrapped in prosciutto and served with oven baked Roma tomatoes and finished with a basil pesto dressing

Scotch fillet wrapped in smokey bacon with a wild mushroom sauce and roasted baby potatoes

Fillet of beef with vegetable cannelloni, onion jam and shiraz glaze

Eye fillet topped with pan-fried prawns and garlic cream sauce

Italian veal shank served with buttered baby spinach and creamy mashed potato

Braised lamb rump served with sweet potato puree and finished with a red wine jus

Chicken breast stuffed with Virginian ham and brie cheese oven baked and served with roasted baby potatoes and finished with a house made béarnaise sauce

Char grilled chicken breast on roasted Mediterranean vegetables served with a roasted capsicum cream sauce

Char grilled chicken breast on mushroom risotto, tomato cream and Prosciutto crisp

Parmesan and herb crumbed lamb cutlets with roast sweet potato mash and Roma tomato chutney

High country pork cutlet on pear risotto with baked apple and Calvados cream

Char grilled kangaroo served with a beetroot dumpling and rich Quandong glaze

Dinner Options

Dessert

Traditional vanilla crème brulee

Lemon curd tart with double cream

Chocolate pannacotta served with Baileys chocolate sauce and chocolate shavings

Strawberry mousse served with rich double cream and drunken strawberries

Selection of cheeses served with greens, dried fruit and Lavosh

Selection of petite fours served to table

Rich chocolate mud cake served with chocolate sauce and vanilla ice cream

Traditional mini pavlova served with seasonal fruit, fresh cream and berry coulis

Extra choices add \$3 per course

Pre dinner canapés – ½ hour \$8 per person

All main meals come with bowls of roasted root vegetables and gourmet leaf salad served to the table

Alternate drop available

Pricing

1:1 \$38ph

1:1:1 \$50ph

1:2:1 \$55ph

2:2:2 \$63ph

Buffet Options

Roast Carvery

\$32 Per Head

A choice of two roasts:

Beef
Chicken
Pork
Lamb
Veal

Served with an assortment of steamed and roasted vegetables, roast potatoes, gravy, assorted condiments and warm bread rolls

Gourmet Buffet

\$60 Per Head

Choice of two roasts:

Beef
Chicken
Pork
Lamb
Veal

Choice of two wet dishes:

Beef Stroganoff
Butter Chicken
Chicken A la King
Thai Beef Curry
Sweet and sour Pork
Braised Veal and vegetables

Choice of two desserts:

Pavlova
Mississippi mudcake
Vanilla cheesecake
Sticky date pudding with
caramel sauce
Selection of cheese with
assorted greens

Served with a selection of roasted and steamed vegetables, fresh garden and creamy potato salad and fresh warm rolls and condiments

Deluxe Seafood Buffet

\$95 Per Head

SA King Prawns
Selection of hot and cold oysters
Baked fish (chef's choice)
Selection of hot and cold mussels
Smoked salmon
Chilli marinated baby octopus, squid and mussels
Salt and pepper squid
Crumbed prawns
Chilli crab

A selection of hot and cold seafood served with chef's choice of three salads, assorted crusty breads and condiments