

FUNCTION MENU ONE

Minimum of 30 people

1 COURSE	\$25.00
2 COURSE	\$29.50
3 COURSE	\$33.00

ENTREE

Choice of 2, to be served alternately

Roast Pumpkin & Sweet Potato Soup

Cream of Chicken & Spring Vegetable Soup

Satay Chicken Tenders

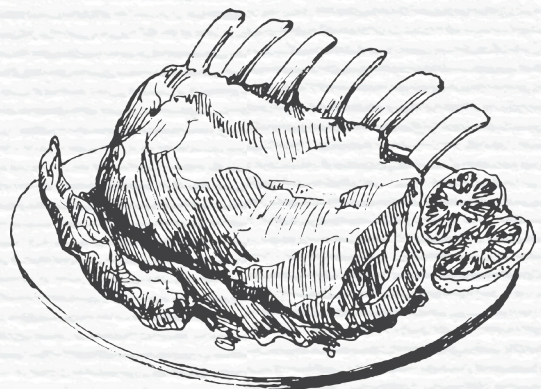
served on fragrant jasmine rice

Penne Pasta

tossed with an all day simmered tomato napoli sauce

Juicy Prawn Cocktail

served on baby cos leaves and thousand island dipping sauce



MAIN COURSE

Choice of 2, to be served alternately

Herb & Seeded Mustard Rubbed Roast Beef

served on mashed potato with a red wine demi glaze

Garlic & Rosemary Studded Roast Leg of Lamb

served on mashed poato with a rosemary & mint demi glaze

Chicken Breast Mignon

grilled & served on mashed potato & topped with a traditional hollandaise sauce

Grilled Barramundi Fillet

topped with a coriander, lime & mango salsa

Chicken Breast

stuffed with leek, roasted pumpkin and tasty cheese, topped with creamy basil pesto sauce

Slow Roasted, Spice Rubbed Lamb Shank

with a reduced port wine sauce

DESSERT

Choice of 2, to be served alternately

Homemade Lemon Meringue Pie

with citrus glaze and double cream

Homemade Chocolate Mousse

served parfait style with double cream & chocolate shavings

Red Velvet Cake

served with a mixed berry coulis

Seasonal Fruit Salad

with double cream & a chocolate dipped strawberry

Chocolate Mud Cake

served with a warm chocolate fudge sauce & double cream

- All meals are served with a selection of fresh, seasonal vegetables

- A tea & coffee station will be available for your guests to utilise throughout the night