

FUNCTION MENU TWO

Minimum of 30 people

1 COURSE	\$29.00
2 COURSE	\$35.00
3 COURSE	\$40.00

ENTREE

Choice of 2, to be served alternately

Warm Marinated Thai Beef Salad

with crispy asian greens and a sweet chilli & coriander dressing

Creamy Garlic Prawns

served on fragrant jasmine rice

Warm Char-Grilled Vegetable Bruschetta

with balsamic glaze

Warm Lamb, Pumpkin & Fetta Frittata

with a wild roquette salad

Penne Pasta

tossed with bacon, mushrooms and baby spinach in a creamy white wine sauce

MAIN COURSE

Choice of 2, to be served alternately

Scotch Fillet of Beef

char-grilled & served with your choice of sauce:

- sauteed mushroom & leek sauce
- classic dienne sauce
- creamy green peppercorn sauce
- garlic & fresh herb butter

Garlic, Lemon & Olive Oil Marinated Chicken Breast

stuffed with fresh basil, leeks & tasty cheese, served on mashed potato & a rich tomato provencale sauce

Chicken Breast

stuffed with seasoned ricotta, baby spinach and pine nuts, wrapped in fresh basil leaves and prosciutto and topped with hollandaise sauce

Garden Fresh Herb Crusted Lamb Cutlets

served with a cucumber and mint yoghurt

Grilled Barramundi Fillet

topped with a thai green curry sauce

Grilled Salmon Fillet

served with a sweet soy, coriander, lime & chilli sauce

Grilled Scotch Fillet of Pork

served with an apple, pear and ginger chutney

DESSERT

Choice of 2, to be served alternately

Homemade Lemon Tart

served with citrus glaze & double cream

Chocolate Topped Profiteroles

filled with creme pastisier & served with double cream & strawberries

Sticky Date Pudding

served with caramel sauce and vanilla ice-cream

Wild Berry Cheesecake

served with a berry compote and double cream

Passionfruit Tart

served with a passionfruit and lime coulis and 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