

Plated Meal Options

TWO COURSES

(ENTREE AND MAIN OR MAIN AND DESSERT)

\$45 PER PERSON

***MINIMUM OF 25 PEOPLE**

ENTREE

(Please choose 2 (two) served alternately)

- Crème of roast pumpkin soup garnished with sour cream and fine onion chives
- Traditional Caesar salad with tender chicken breast, egg, parmesan and a mild anchovy dressing
- Herb roasted beef fillet salad served on ratatouille vegetables with parmesan and basil oil
- Chicken & asparagus vol-au-vent topped with melted tasty cheese and served with petite salad
- Salt & pepper calamari served with lime aioli and sweet chilli

MAIN

(Please choose 2 (two) served alternately)

- Vegetarian lasagne served with a garden salad
-  Grilled fish fillets served with a fresh garden salad, chips and topped with a lemon herb sauce
-  Crumbed whiting fillet served with a fresh garden salad, chips and a home style tartare sauce
- Roast chicken with mushroom and herb sauce on mashed potato and seasonal vegetables
- Farmhouse beef & vegetable pie tender beef casserole topped with puff pastry and a side of mashed potato
- Braised lamb shoulder with creamy potato and seasonal vegetables

DESSERT

(Please choose 2 (two) served alternately)

- Pavlova served with fresh fruit salad, whipped cream & passionfruit coulis
- French vanilla cheesecake
- Biscuit based cheesecake with a mixed berry coulis and Chantilly cream.
- Bread & butter pudding home style pudding flavoured with strawberry jam & studded with plump sultanas served with vanilla custard
- Sticky date pudding moist home style pudding served with butterscotch sauce.
- Apple & walnut crumble served warm with ice cream and chantilly cream.
- Tea & coffee set up on a self serve station

TWO COURSES

(ENTREE AND MAIN OR MAIN AND DESSERT)

\$51 PER PERSON

***MINIMUM OF 30 PEOPLE**

ENTREE

(Please choose 2 (two) served alternately)

- Greek salad topped with tender slices of lamb, feta, olives and fresh garden vegetables.
- Classic Caesar salad with crisp cos lettuce, bacon, Parmesan, croutons and traditional Caesar dressing.
- Chicken, walnut and pear salad with fresh seasonal leaves and a light honey-mustard dressing.
- Thai beef salad with Asian noodles, fresh herbs, crisp vegetables and a fragrant Thai dressing.
- Marinated prawn skewers served with jasmine rice and a refreshing pineapple and mint salsa.

MAIN

(Please choose 2 (two) served alternately)

- Sirloin steak served with New York cut chips and broccolini
- Slow-cooked lamb shoulder on creamy parsnip and onion mash, finished with a port jus.
- Fresh reef fish served with seasonal vegetables and a lemon almond butter sauce.
-  Grilled barramundi served with a warm sweet potato salad and fresh herbs.
- Parmesan-crust chicken breast served with roasted root vegetables and a light herb jus.
- Master stock braised pork belly served with Asian noodles and seasonal greens.

DESSERT

(Please choose 2 (two) served alternately)

- Mango cheesecake finished with a vibrant passionfruit coulis.
- Classic pavlova topped with marinated strawberries and Chantilly cream.
- Rich triple chocolate mousse drizzled with chocolate sauce.
- Warm sticky date pudding served with a decadent butterscotch sauce.
- Tea & coffee set up on a self serve station