



## FORMAL MENU

(includes room hire)

\$37 per person for 2 Courses

or

\$44 per person for 3 Courses\*

An extra \$6 per person with a bottle of House White, a bottle of House Red and a jug of orange juice per table (minimum of 8 people per table)

### **Minimum numbers of 40 people required**

Choice for 2 courses of Entrée and Main or Main and Dessert

Please select 2 from each course for alternative service

### **ENTREES**

**Grilled Creamy Garlic prawns** served with steamed rice timbale

**Chicken Caesar Salad** warm marinated Chicken on romaine lettuce, herb croutons, crispy bacon, egg slices, fresh parmesan cheese with anchovy and garlic dressing

**Shredded duck** with noodles, Asian salad and a ginger glaze

**Penne Bosciola** in a mushroom and cream sauce,  
with shaved parmesan and crispy shallots

**Salt'n'Pepper Baby Squid Salad** served with rocket, red onions and roasted tomatoes

**Satay Chicken Skewers** served with rice, cucumber salad and creamy Satay sauce



## **MAINS**

**Pesto Crusted Tasmanian Salmon Fillet** with roasted tomato jus

**BBQ Lamb Rump** with salsa Verde

**Eye Fillet of Beef** tender beef fillet topped with field mushroom and tarragon butter

**Pan fried Chicken Breast** set on a Thai mango and coconut sauce

**Roasted Pork loin Steak** topped with apple, rhubarb and sage

**All Mains are served on creamy potato mash, wilted baby spinach & carrot batons**

## **DESSERTS**

**Chocolate coated profiteroles** filled with rich custard on a ganache sauce with ice-cream

**Wedge of Chocolate mud cake** set on raspberry coulis

**Warm Petite Apple Pie** set on confit of sweet blueberries and rhubarb

**Lemon Meringue Tartlet** delicious zesty citrus tarte topped with light meringue  
served with vanilla anglaise

**Seasonal Fruit Plate** topped with cointreau marinated berries

All desserts are served with Tea, Coffee and Dinner Mints