

PRICES QUOTED ARE PER PERSON  
AND ARE VALID UNTIL 30th SEPTEMBER, 2008

### MENU 1

#### Alternate Service

Two Soups - Two Mains - Two Desserts

**\$33.70**

#### Choice Of

Two Soups - Two Mains - Two Desserts

**\$35.70**

### MENU 2

#### Alternate Service

Two Entrees - Two Mains - Two Desserts

**\$41.00**

#### Choice Of

Two Entrees - Two Mains - Two Desserts

**\$43.00**

### MENU 3

#### Choice Of

Three Entrees - Three Mains - Three Desserts

**\$47.20**

### SMORGASBORD

#### Smorgasbord / Buffets are available

As these normally involve individual requirements they can be tailored to your needs and costed accordingly. Please contact our Executive Chef for further information.

**Price subject to selected menu**

#### Included in Menu Pricing is:

- Bread Roll & Butter
- Tea & Coffee
- Mints
- Tablecloths

These are only suggested menus, if you would like to make any alterations please enquire with Executive Chef.  
Please Note: Any alterations may incur a price variation.



## Soup

Creamy Pumpkin  
Spring Vegetable  
Seafood Chowder  
Cream of Mushroom & Bacon

Chinese Chicken & Corn  
Potato & Leek  
Roasted Pumpkin & Sweet Potato  
Curried Potato & Bacon

## Entree

Roasted Vegetable Vol au Vent  
- Roasted mixed vegetables with a spicy tomato sauce

Salt & Lemon Pepper Squid  
- With lemon mayonnaise

Marinated Filo Prawns  
- King prawns wrapped in filo pastry and served with a chilli and plum dipping sauce

Walnut & Pumpkin Ravioli  
- Served with orange infused citrus cream sauce, topped with shaved parmesan cheese

Chicken Caesar Salad  
- Traditional Caesar salad served with our Chef's special house dressing

Sweet Potato & Basil Lasagne  
- Sweet potato, white sauce, tasty cheese and sweet basil layered together and napped with a tomato puree

Chicken & Corn Crepe  
- Tender diced chicken folded into a savoury crepe and prepared in a corn crème sauce

Imperial Prawn Cocktail  
- Rockmelon and honeydew melon balls, prawns and mixed greens napped with traditional seafood sauce

Oven Baked Brie  
- Whole brie oven baked until soft to the touch napped with a spiced fruit chutney

## Main Course

Chicken Mignon  
- Wrapped in bacon and topped with a seeded mustard demi glaze

Mango & Honey Chicken  
- Filo wrapped chicken breast pocketed with mango and napped with a pureed mango & ginger honey glaze

Salmon Steak  
- Served on a bed of steamed bok choy dressed with a rich balsamic & red wine glaze

Pork Cutlet  
- Served on a diced roasted pumpkin bed and topped with a satay peanut glaze

Greek Chicken  
- Pocketed chicken fillet filled with ricotta and sundried tomatoes, oven baked and served with a tomato, black olive and basil glaze

Grilled Fish  
- Served on a bed of scalloped potato with a citrus beurre blanc

Oven Baked Sirloin Steak  
- With a creamy mushroom and bacon sauce or served on chive and potato mash topped with a rich demi glaze

Sliced Mini Lamb Roll  
- Tender lamb served with diced mixed Australian dried fruit and napped with a minted plum glaze

## Dessert

Mini Citrus Cream Tart  
- Served with a sweet citrus sauce and whipped cream

Chocolate Mousse  
- Served parfait style accompanied with chocolate wafer and fresh cream

Lemon & Passionfruit Cheesecake  
- Lemon infused cheesecake served with a tangy passionfruit coulis

Apple Strudel  
- All time classic served with rich vanilla bean icecream

Crème Caramel  
- Served with chantilly cream and topped with toffee shards

Icky Sticky Date Pudding  
- Served with a butterscotch sauce

Strawberry Romanoff  
- Marinated spiced strawberries served in a brandy snap basket and topped with sweetened cream

Pavlova  
- Topped with fresh fruit salad and a mixed berry sauce