



Lunch or Dinner Function Menu

(3 Course's for \$49.00)

Entrée

Cobb Loaf

Fresh baked Cobb loaf served with Bacon, Rosemary & Parmesan butter.

Salt & Pepper Calamari

Salt & Pepper spiced Calamari with Asian herb salad, Chilli jam & Nam-jim dressing.

Thai Pumpkin soup

Spicy Asian style Pumpkin soup with cream chives & fresh croutons.

Thai beef salad

Beef strips marinated in Thai spices and served with an Asian noodle salad.

Chicken tenderloins

Char grilled chicken tenderloins marinated in coconut, lime and black pepper served on a tomato, avocado and rocket salad finished with a roast corn and red pepper salsa.

Chicken & Avocado Vol-au-vent

Creamy chicken & Avocado volute served in a warm pastry finished with shaved parmesan cheese.

Crumbed Whiting

Crumbed whiting set on a rocket, beetroot, snow pea & bean shoot salad, finished with a red miso vinaigrette.

Lamb Cutlet

Grilled lamb cutlet served with rice & finished with a mint yoghurt.

Main

Grilled Barramundi

Grilled Barramundi served on a warm salad of avocado, chat potato, pumpkin, tomato, Spanish onion, walnuts & finished with balsamic butter.

Lamb Shank

Slow roasted lamb shank set on whipped potato, finished with peppered spinach and onion jam.

Chicken Breast

Grilled chicken breast on a creamy Spanish onion, lemon & thyme potato salad, topped with rocket & semi dried tomato pesto.

Chicken Breast

Filo wrapped chicken breast filled with Avocado and cheese set on peppered spinach, green beans, chats and garlic cream sauce.

1824 Rump steak

Char grilled 1824 rump steak accompanied with garlic potato's, garden fresh vegetables and finished with red wine beef jus.

Pork chop

Char grilled pork chop marinated in mixed herbs & garlic served on a bed of mash potato, steamed greens and topped with a black current jus.

Desserts

(All desserts served with Chantilly cream and Strawberry)

Chocolate sponge Tiramisu filled with coffee flavored mousse

Fluffy Lemon Meringue Tart

Raspberry filled French Vanilla Cheesecake

Sweet Caramel Macadamia Nut Tartlet

Baked Peach & Passionfruit swirled cheesecake (GF)