

FUNCTION MENU

TWO COURSE MENU \$27 per person	THREE COURSE MENU \$35 per person
<i>ENTRÉE (CHOICE OF TWO)</i>	
Soup: Pumpkin, or Chicken & Corn, or Leek & Potato, or Broccoli, or Tomato & Bacon, or Cauliflower	
Double Crunch Spicy Prawns with Garnish Salad & Aioli	
Minted Pea Arancini & Aioli (GF) (V)	
Salt & Pepper Squid with Garnish Salad & Aioli	
<i>MAINS (CHOICE OF TWO)</i>	
Grilled Fish (Market Fresh) with Lemon Butter	
Pork Rib Cutlet Oven Baked served with Demi-Glace, Apple Sauce	
Rolled Chicken Breast with Semi-dried Tomatoes, Ricotta Cheese Topped with Garlic Aioli	
Grilled Chicken Breast with Bacon & Onion Cream Sauce	
Oven Baked Atlantic Salmon with Chilli Jam	
Beef Lasagne Fresh Pasta with Layers of White Sauce, Bolognese, Mozzarella & Parmesan	
Chicken Parmigiana with Napoli & Mozzarella	
Grilled Chicken Breast with a Mushroom Champagne Cream Sauce	
Roast Striplion one cut served with Demi-Glace sauce	
<i>Main meal to be served with:</i>	
Roast Chat Potatoes & Rosemary, Broccoli & Carrots OR	
Chips & Salad	
<i>DESSERTS (CHOICE OF TWO)</i>	
Sticky Date Pudding	
Lemon Meringue Tart	
Blackforest Stack	
Chocolate Pudding	
Crème Caramel Tart	
Mixed Berry Cheese Cake (GF)	
Passion Fruit & White Chocolate Cheese Cake (GF)	
<i>Desserts served with:</i>	
Double Cream & Berry Coulis	