



Function Menu's

Please choose 2 main courses from the following:

Menu 1 \$31.50pp Alternate drop \$29.50pp

Roast of The Day served with roasted vegetables & gravy
Beer Battered Hake Fillet served with garden salad, chips & tartare sauce
Butter Chicken served with pappadam, steamed rice & greens
Beef Lasagne served with chips & garden salad

Sticky Date Pudding served with cream
Individual pavlova with fresh fruit salad & cream (G)

Menu 2 \$36.00pp Alternate drop \$34.00pp

Grilled Asian Style Beef Skewers served with steamed jasmine rice & salad (G)
Herb & Parmesan crusted Hake Fillet served with chat potatoes & seasonal vegetables
Chicken Parmagiana served with garden salad & chips
Beef Rogan Josh (mild) served with steamed rice, paddadams & riata

Double Chocolate Pudding with cream
Lemon Cheesecake with cream

Menu 3 \$38.00pp Alternate drop \$36.00pp

200g Porterhouse served with herb chat potatoes, vegetables & a red wine jus (G)
Chicken & Porcini Mushroom Risotto (G)
Baked Barramundi Fillet served roasted vegetable cous cous, steamed greens & lemon & parsley butter
Prawn, Scallop & Chorizo Kebabs served with steamed jasmine rice & salad

Passionfruit Pannacotta with Mango Coulis & Ice Cream (G)
Baked Blueberry Cheesecake with cream

Menu 4 \$40.00pp Alternate drop \$38.00pp

Chicken Breast stuffed with pumpkin & sage served with potato dauphinoise, steamed green vegetables & a creamy sundried tomato sauce (G)
250g Scotch Fillet served with buttered potatoes, vegetables & a red wine jus (G)
Slow cooked Lamb Shank with rosemary & garlic, mashed potato & seasonal vegetables
Garlic Prawns served with steamed rice & greens (G)

White Chocolate Pannacotta with cream & berries
Baked Lemon Tart with lemon curd & cream

Add an Entrée \$15.00pp

Grilled Squid Salad
Chicken Skewers
Thai Beef Salad
Chicken Liver & Thyme Pate
Soup of the Day with bread roll
Basil, Pesto & Spinach Pasta in a creamy reduced white wine sauce

Add a Vegetarian Option – No Charge

Roasted Vegetable Salad
Vegetable Lasagne served with garden salad
3 Mushroom Risotto

- All menus have filtered coffee & tea included
- Desserts are interchangeable at no cost
- Mains are interchangeable at a cost
- Final numbers must be provided at least 48 hours prior to function.
- Bill will be presented on final numbers provided. No shows on the night will be charged for.
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Food Allergies

We can cater for gluten free (not coeliac), lactose & nut intolerances. Our kitchen does utilise gluten, nut & lactose products and while the utmost care is taken we cannot guarantee that cross contamination will not occur.