

Dinners



Option One: Two Course

(Choice of 2 Soup/Entree & 2 Mains
or 2 Mains & 2 Desserts, Tea & Coffee)

Soup/Main - \$30 per head*

Entree/Main - \$35 per head*

Main/Sweet - \$30 per head*

Option Two: Three Course

(Choice of 2 Soup/Entree, 2 Mains & 2 Desserts, Tea & Coffee)

Soup/Main/Sweet - \$35 per head*

Entree/Main/Sweet - \$40 per head*

Option Three: Three Course - \$30 per head*

(Choice of 1 soup/entree, 2 mains & 1 dessert, Tea & Coffee)

Soup/Main/Sweet - \$30 per head*

Entree/Main/Sweet - \$35 per head*

* Prices will varies based on seasonal costs and availability.

Soups

- ✂ Cream of cauliflower & parmesan
- ✂ Traditional Minestrone
- ✂ Honey roasted pumpkin with crème fraiche
- ✂ Potato, leek & bacon
- ✂ Tomato & basil with pesto croutons
- ✂ Asian chicken and sweet corn
- ✂ Home style vegetable
- ✂ Chunky beef & vegetable
- ✂ Sweet potato & herbed sour cream

Entrees

- ✂ Tempura Calamari Salad - drizzled with our chefs own dressing
- ✂ Spicy Mexican Chicken fillets - with tomato salsa, guacamole and sour cream
- ✂ Caesar Salad
- ✂ Chicken Caesar Salad
- ✂ Creamy chicken, mushroom and pesto pasta
- ✂ Crispy satay chicken skewers - with oriental satay sauce
- ✂ Tasmanian smoked salmon bruschetta - with salsa Verdi & Spanish onions
- ✂ Beef Rogan Josh - with jasmine rice, fresh yogurt & pappadams
- ✂ Creamy garlic chicken fillets on a bed of buttered rice



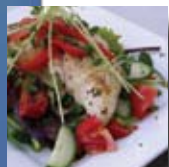
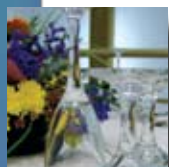
- ✕ Prawn platter & brandied cocktail sauce
- ✕ Asian Thai beef salad - served on a bed of greens
- ✕ Chicken salad - with mango, citrus mayonnaise and crisp bacon
- ✕ Fresh fish goujons - with mango mayonnaise
- ✕ Spinach & roquette salad - with roasted pumpkin, fetta & pine nuts with balsamic vinegar

Main Course - All served with Potatoes and fresh vegetables

- ✕ Atlantic Salmon or Ocean Trout - topped with fresh Asparagus and hollandaise sauce
- ✕ Chicken Breast stuffed with brie and sun dried tomatoes - served with a creamy white wine and roasted capsicum sauce
- ✕ Pan fried Lamb fillets - with a mushroom and leek sauce
- ✕ Roasted beef fillet - with a spinach and mushroom duxelle
- ✕ Trevally - topped with garlic scallops and prawns
- ✕ Apple and apricot oven roasted stuffed Pork scotch fillet

Dessert - All sweets served with cream and ice cream

- ✕ Apple and raspberry crumble
- ✕ Chocolate Brownie - with duo of chocolate sauces
- ✕ Trio of sorbets - with fresh fruit and berry sauce
- ✕ Chocolate and kahlua mud cake - with mocha cream and chocolate sauce
- ✕ Homemade pavlova - with fresh fruit and berry coulis
- ✕ Sticky date pudding - with caramel sauce



Tea/coffee

Cheese platter as an extra - \$4 per person after sweets

