



Dinner Menu

A decorative border with intricate floral and leaf patterns surrounds the text. The border is composed of a double-line inner frame and a more ornate outer frame with leafy flourishes at the corners and midpoints.

Dinner Menu

\$35.90 per person for 2 courses

\$42.90 per person for 3 courses

*This varied dinner package is served with
complimentary bread and butter and is available to
20 or more people*

*Simply select two items from each course to be served
alternately to your guests*

Dinner Menu

Entree

- ~ Freshly Made Seasonal Soup (gf)*
- ~ Steamed Chicken Dim Sims served with soy sauce and a lime & sweet chilli sauce*
- ~ Chinese BBQ Pork Belly and Avocado Salad with salad greens, bean sprouts, onion, tomato & cucumber, topped with crispy croutons and a mild lime & wasabi dressing*
- ~ Pumpkin and Parmesan Arancini Balls served on a bed of baby spinach, tomato and Persian feta salad with a lime aioli sauce (v)*
- ~ Tomato Bruschetta with dill cream, red onion, basil & a balsamic reduction (v)*
- ~ Vegetarian Spring Rolls served with a sweet chilli sauce (v)*

Dinner Menu

Main

- ~ Medium Rump Steak (250gm) served with chips, salad & garlic butter*
- ~ Chicken Parmigiana topped with leg ham, cheese and a napoli sauce with chips & salad*
- ~ Grilled Barramundi served with creamy mash potato, seasonal vegetables & tartare sauce (gf)*
- ~ Stir Fry Black Pepper Mongolian Beef with steamed rice & seasonal vegetables*
- ~ Thai Chicken Curry (yellow or green) served with steamed rice & flat bread*
- ~ Salt & Pepper Calamari served with chips, salad & a side of lime aioli*
- ~ Lightly Grilled Chicken Schnitzel served with chips, salad & a side of gravy*

Dinner Menu

Dessert

- ~ Individual Pavlova served with double cream, passionfruit juice, sliced peaches & wafer
- ~ Toblerone Cheesecake served with double cream & berries
- ~ Chocolate Cake served with double cream & berries
- ~ Citrus Tart served with double cream & sliced peaches
- ~ Warm Chocolate Pudding served with rich vanilla ice cream & berry compote
- ~ Traditional Bread & Butter Pudding served with rich vanilla ice cream & custard

