



*Elegant Menu*

A decorative border with intricate floral and scrollwork patterns surrounds the text.

# *Elegant Menu*

*\$39.90 per person for 2 courses*

*\$47.90 per person for 3 courses*

*This delightfully elegant 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*

*Menu requests are welcomed by the Head Chef*

# *Elegant Menu*

## *Entree*

- ~ Freshly Made Seasonal Soup (gf)*
- ~ Chicken Tenderloins with a peanut satay sauce & balsamic glaze*
- ~ Twice Cooked Pork Belly with pear puree on a bed of rocket (gf)*
- ~ Marinated Thai Beef Salad with leafy greens*
- ~ Pumpkin and Parmesan Arancini Balls served on a bed of baby spinach, tomato & Persian fetta salad with a lime aioli sauce (v)*
- ~ Lemon Pepper Calamari with a rocket & tomato salad*
- ~ Balsamic Roasted Cherry Tomato and Persian Fetta Bruschetta (v)*

# *Elegant Menu*

## *Main*

- ≈ *Medium Sirloin Steak (200gm) served with roasted chat potatoes, lemon scented green beans & a pink peppercorn garlic butter (gf)*
- ≈ *Chicken Breast stuffed with brie and served with roasted chat potatoes, buttered vegetables & a creamy sundried tomato pesto sauce (gf)*
- ≈ *Salmon Fillet served with roasted garlic mash potato, asparagus & lime hollandaise sauce (gf)*
- ≈ *Medium Rare Lamb Rump served with mint dressing, sweet potato chips and a rocket, sundried tomato & parmesan salad*
- ≈ *Barramundi served with creamy cauliflower bake, baby broccoli & a lemon salsa verde (gf)*
- ≈ *Sweet Roasted Pumpkin, Asparagus and Fetta Lasagne served with a tomato & herb salad (v)*

# *Elegant Menu*

## *Dessert*

- ~ Individual Lemon Meringue Pie served with double cream & fresh strawberries*
- ~ Spanish Churros served with double whipped cream, warm chocolate and butterscotch sauces & fresh strawberries*
- ~ Mini Banana Fritters served with rich vanilla ice cream, maple glaze & fresh strawberries*
- ~ Individual Pavlova served with double cream, passionfruit juice, sliced peaches & wafer*
- ~ Caramel & Macadamia Nut Cheesecake served with double cream & fresh strawberries (gf)*
- ~ Citrus Tart served with double cream & mango coulis*
- ~ Warm Chocolate Pudding served with rich vanilla ice cream & berry compote*