



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)*

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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)*

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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*