



FUNCTIONS MENU ONE
TWO COURSE - \$36.50 PP
THREE COURSE - \$47.50 PP

Entrées

(2 items per course- 50/50 drop)

Cajun Chicken Caesar Salad

Prawn Cocktail

Gnocchi

with Semi Dried Tomato, Prosciutto, Chives and Cream

Wok Seared Field Mushrooms

with Honey, Soy, Coriander & Steamed Jasmine Rice

Sweet Potato, Ginger and Coconut Soup

Piri Piri Pork Fillet

with Guacamole, Sour Cream and Snow Pea tips

Prawn Terrine

with lemon Beurre Blanc Sauce and julienne vegetables with Fleurons

Tandoori Chicken

with Rice and Mint -Yoghurt Dressing

Mains

Chargrilled Chicken Breast Fillet

on Semolina Gnocchi Mushroom pate, with Crispy

Spinach and Herb Oil

Oven Roasted Herbed Chicken Supreme

with Potato and Herb Rosti with Seasonal Greens and Tomato and Red pepper Coulis



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Slow cooked Sirloin of Beef

with kipfler potatoes, Greens & Béarnaise sauce

Slow Cooked Sirloin of Beef

with Broccoli Timbale, Yorkshire Pudding and Red Wine Jus

Pork Ribeye Slow Cooked

with Honey Soy Glaze, Fried Rice and Seasonal Greens

Pork Ribeye Slow Cooked

with Potato Gratin, Seasonal Greens and Prune and Apple Compote

Grilled Barramundi

with Herb Crust, Potato Wedges, Salad and Tomato Relish

Desserts

Raspberry Penna Cotta

With Caramelised Orange & Strawberry Salad

Sticky Date Pudding

with Butterscotch Sauce

Lemon Curd Tarts

with Double cream

Mixed Berry Tart on Crème Anglaise



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