



FUNCTIONS MENU TWO
TWO COURSE - \$42.00 PP
THREE COURSE - \$52.00 PP

Menu 2 Selections

(Two items for a 50-50 drop)

Entrée

(2 items per course- 50/50 drop)

Thai chilli Prawns and green paw paw salad

Individual Anti Pasto Plate

Salami, marinated Pork, Tomato Bruschetta, Salsa Verde, Olives, and Bocconcini

Filo filled with Spinach, Ricotta and Pine Nuts with Red Pepper and Tomato Dressing (V)

Tandoori Lamb Cutlets with Naan, Tomato Salsa and Mint Dressing

Summer Salad of Asparagus, Roasted Red Pepper and Eggplant with Balsamic Dressing (V)

Main Course

Beef Fillet

with Potato and Leek Timbale with broccolini with chive butter

Chicken Breast

stuffed with Spinach and Chicken Mousse on Fondant Potatoes with Crème of Sundried Tomatoes

Baked Salmon Fillet

with Crispy Baby Spinach on a Bed of Potato Mash with Lemon Beurre Blanc Sauce



For better taste, get to Taste To Taste.



Rack of Lamb

with Pureed Sweet Potato, Beetroot Relish and eschalot sauce

Dessert

Grand Marnier Profiteroles

with Chocolate Sauce

Mixed Berry Tart on Crème Anglaise

Flourless Chocolate Cake

with Coffee Anglaise (Gluten Free)

Additional charges apply for staff, crockery, cutlery, glassware hire and delivery and set up.



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