



# FORMAL SIT DOWN MENU

*(Please select two dishes from each course)*

\$38.00 PER PERSON

## ENTRÉE (Alternating)

*Slow cooked slices of Australian lamb on a bed of young salad leaves with tomato relish, vinaigrette and dark rye slices*

*Atlantic salmon on a bed of roquette lettuce leaves and drizzled with a Thai inspired dressing.*

*Mediterranean Antipasto Plate (Traditional sliced mild Danish salami, shaved Parma ham, marinated feta cheese, char grilled vegetables, Greek Kalamata olives and lavosh crisp bread)*

*Pumpkin & feta cheese ravioli served with a white wine and mushroom sauce and shaved parmesan cheese.*

*Cajun Chicken medallions on a bed of roasted spiced polenta and chorizo.*

## Mains

*Marinated Moroccan Lamb Rump with a Savoury Cous Cous*

*Beef Wellington on a bed of Olive & Garlic Mashed Potato*

*Fruity Glazed Pork Loin with a Spinach & Garlic Frittata*

*Snapper Fish Fillet with a Herb Misto Crust, served with Creamy Potatoes*

*Stuffed Chicken Breast Florentine on a bed of Sweet Potato Wedges*

*Marinated Vegetable Stack served with a Toasted Savour Polenta Slice*

## Desserts

*Lemon Lime Tart with Vanilla Ice Cream*

*Sticky Date Pudding with Caramel Sauce*

*Jaffa Slice with Choc Ice Cream*

*Baby Pavlova with a Fruit Coulis & Cream*

**\*\*\*Please Note: All prices and menu items subject to change due to seasonal product fluctuations\*\*\*  
There is an additional Sunday surcharge of 10% payable  
For function of less than 50 people the cost is \$40.00.00 per head**