

Entrée \$15.95 per person

Bacon potato and leek soup with garlic croutons
Beef wonton paper stack with butter lettuce and soy mint syrup
Cajun chicken caesar salad with crispy bacon egg and turkish croutons
Chicken tenderloins marinated in honey and light soy served on an Asian salad
Tempura fish served on saffron rice with coriander salad and lime tartare
Thai pumpkin soup with coriander ginger and coconut

Main Course One – \$33 per person

Baked risotto with asparagus roast capsicum spinach and parmesan
Barramundi served with herbed mash and lime and orange buerre blanc
Chargrilled chicken on a Thai salad with jasmine rice and coconut cream
Chicken breast on gratin potato with a dijon and white wine cream sauce
Lamb rump with baked pumpkin risotto and rosemary jus
Garlic ocean prawns with saffron rice julienne vegetables and chervil clarified butter (GF)

Main Course Two– \$36 per person

Sirloin steak with garlic mash broccolini and mushroom ragout
Lamb rack with rosemary potato bake port jus and garlic buttered beans
Poached Atlantic salmon on steamed asparagus with lemon and dill cream (GF)
Pork loin with onion thyme mash served with date jus and pear ginger chutney
Rib fillet served with creamed garlic potatoes peppered jus and broccolini

Dessert – \$15.95 per person

Chocolate chilli truffle cake with cinnamon syrup and double cream (GF)
New York Baked cheesecake with chocolate ganache sauce and rich cream
Rich chocolate mud cake served with espresso anglaise and chantilly cream
Fresh tropical fruit flan with lime syrup and fresh berries
Sticky date pudding with caramel sauce and dollop cream
Victorian and Tasmanian cheeses with quince paste, muscatels and baby figs (GF)

Tea and coffee buffet – \$3.95 per person

Add our chefs' selection of pre-dinner canapés – \$9 per person

Our prices are based on an *alternate drop* selection

