

SET MENU

CHOOSE TWO ITEMS FOR
50/50 SERVICE
MINIMUM 20 GUESTS
AVAILABLE FROM NOVEMBER 1, 2016

ENTREE

CRUSTY ITALIAN BREAD TO SHARE

BUTTERNUT PUMPKIN SOUP

CRUMBED CALAMARI ON ROCKET SALAD

MAIN

ALL MAINS INCLUDE A GREEN HOUSE SALAD TO SHARE

ROAST TURKEY

Apricot stuffing, roast potato, pumpkin, green beans, cranberry sauce and gravy

STUFFED CHICKEN BREAST **GF on request**

Marinated in lemon, garlic and fresh basil. Stuffed with sundried tomatoes, olives, bocconcini and baby spinach. Char-grilled, topped with Napoli sauce and served with mash and green beans

SALMON FILLET **GF on request**

Grilled and served on mash with green beans and caper butter sauce

MARINATED LAMB CUTLETS

Two points of lamb marinated in Mediterranean herbs and olive oil, grilled and served on layers of paprika infused pumpkin with sweet potato mash and olive tapenade

VEGETARIAN LASAGNE **V**

Layers of char-grilled eggplant, zucchini, carrot and red capsicum. Side of rocket salad with balsamic dressing

BAKED EGGPLANT PARMIGIANA **V**

Tomato, basil & mozzarella

DESSERT

CHOCOLATE BROWNIE

MANDARIN AND ALMOND CAKE **GF on request**

CUSTARD FILLED PROFITEROLES

With warm chocolate sauce

CHRISTMAS PUDDING

With brandy custard

Dietary requirements catered for
Menu suitable for 20 guests or more
Must be pre-ordered and pre-paid

ENTRÉE & MAIN	\$36.00
ENTRÉE, MAIN & DESSERT	\$44.00
MAIN & DESSERT	\$32.00

V = VEGETARIAN
GF = GLUTEN FREE