

### ENTREE

#### A TRIO OF COLD HORS D'OEUVRES ON TOASTED FRENCH STICKS

ROAST BEEF, ROCKET, SPICY HORSERADISH CREAM  
SMOKED SALMON, CAPER CREAM CHEESE, DILL  
CARAMELISED ONION WITH FETA CRUMBLES

### MAIN

#### CHOOSE TWO ITEMS ONLY FOR ALTERNATE SERVICE

##### 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 with lemon dill butter and mash on a bed of shaved fennel salad

##### LAMB CUTLETS WITH MINT SAUCE

Three points of seasoned lamb cutlets on a bed of Tabouli, sweet potato mash & house made mint sauce

##### OLD SCHOOL PORK CUTLET

Grilled pork cutlet on a bed of worcestershire sauce & bacon sauerkraut with caramelised apple & sage

#### MAINS SERVED WITH ROCKET AND PARMESAN SALAD

### DESSERT

#### CHOOSE TWO ITEMS ONLY FOR ALTERNATE SERVICE

##### HAZELNUT CHOCOLATE CHEESECAKE

##### CUSTARD FILLED PROFITEROLES

With warm chocolate sauce

##### VANILLA BEAN PANNA COTTA

With pistachio crumbles and rhubarb compote

ENTRÉE & MAIN	\$39.00
ENTRÉE, MAIN & DESSERT	\$48.00
MAIN & DESSERT	\$36.00

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