

MADDIES SET MENU

ENTRÉE

Trio of cold Hors D'Oeuvres on toasted French sticks served as platters on the table

Roast beef, rocket, spicy horseradish cream

Smoked salmon, caper cream cheese, dill

Caramelised onion, feta

MAIN

Salmon fillet, mash, seasonal vegetables, caper butter sauce **gf on req**

Grilled chicken breast topped with coriander chimichurri, roasted sweet potato, seasonal vegetables **gf on req**

Sichuan marinated lamb cutlets, quinoa tabouli salad **gf on req**

Haloumi salad - kale, rocket, capsicum, walnuts, pomegranate, pickled onion, parsley, pomegranate dressing
veg, gf on req

Eye fillet (cooked medium only), mash, seasonal vegetables, red wine jus **gf on req**
Eye Fillet Additional \$6 per order

DESSERT

Mandarin and almond cake, cream **gf on req**

Sticky date pudding, butterscotch sauce, ice cream

Cream filled profiteroles, nut crumble, chocolate sauce

ENTRÉE & MAIN \$44 PP
ENTRÉE, MAIN & DESSERT \$54PP
MAIN & DESSERT \$42PP

MUST BE PRE-ORDERED
CHOOSE TWO OPTIONS FOR ALTERNATE SERVICE FOR MAIN AND DESSERT
PLEASE INFORM OF ANY SPECIAL DIETARY REQUIREMENTS

MINIMUM 20 PEOPLE

15% SURCHARGE ON PUBLIC HOLIDAYS