



Classic Menu



**TWO COURSE
\$55 PER PERSON**

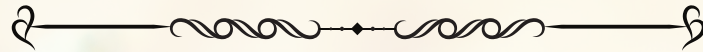
Select 2 Entrées & 2 Mains

Alternate Drop

All Menus Include Staffing, Table Cloths & Napkins

Phone: 0400 466 222

Entrée



**Chicken Caesar Salad w/Bacon, Shaved Parmesan, Herb
Croutons & Baby Cos**

**Crème of Pumpkin Soup w/ Sour Cream, Chives & Crusty
Croutons**

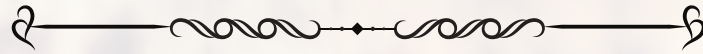
Salt & Pepper Squid w/ Mixed Greens & Lime Aioli.

Hot & Cold Asian Plate w/ Soy & Murrin Dipping Sauce

**Tempura King Prawns, Asian Mint & Coriander Salad,
Sweet Chili Dipping Sauce**

**Moroccan Lamb Sticks, Jasmine Rice, Lebanese Eggplant
& Minted Yoghurt**

Main



All mains are served with seasonal vegetables

Slow Cooked Roasted Leg of Lamb, Pan Juices & Minted Jelly

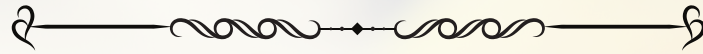
**Supreme of Chicken Breast w/ a Trio of Peppercorns
Crème Sauce on a Paris Mash**

BBQ Pork Cutlet, Poached Apple & Maple Glaze

Sirloin of Beef w/ Smokey Mesquite Sauce & Cajun Potatoes

Indonesian Rendang Chicken, Asian Greens & Malaysian Rice

Sweets



To include sweets to your menu it will be an extra \$13.00 pp

Individual Apple Crumble & Vanilla Bean Ice Cream

Mango Parfait w/ a Drizzle of Passionfruit Coulis

**Brandy Custard Filled Profiteroles topped w/ Salted
Caramel Fudge**

New York Cheese Cake, Double Cream & Wild Berries

Sticky Date Pudding smothered in Butterscotch Sauce

Vanilla Panacotta, Marinated Orange & Coulis