



Premium Menu



**TWO COURSE
\$65 PER PERSON**

Select 2 Entrées & 2 Mains

Alternate Drop

All Menus Include Staffing, Table Cloths & Napkins

Phone: 0400 466 222

Entrée



Thai Beef Salad , Mixed Greens, Coriander, Crunchy Noodles, Cashews w/ Thai Green Dressing

Fresh King Prawns w/ Mango Salsa

Honey Soy Infused Sliced Pork Fillet w/ Tossed Asian Greens

Cajun Chicken Tenderloins w/ mild spicy Bean Combo & American Corn Bread

Smoked Ocean Trout & Leek Tart, topped w/ Rocket Salad & Toasted Hazelnut Vinaigrette Dressing

Sliced Roast Duck w/ Mushroom & Asparagus Risotto

Natural Oysters, w/ Lemon and Vietnamese Dipping Sauce

Main



**Chargrilled Sirloin Topped w/ Pan-Fried Mushroom &
Shiraz Jus**

**Slow Cooked Lamb Shank, Herb Mash & Rich Italian
Tomato Sauce**

**Chicken Breast, Pocketed w/ King Island Brie &
Asparagus Crème**

**Grain Fed Scotch Fillet, Rosemary Chats & Topped w/
Pistonade**

Oven Baked Pork Fillet w/ Orange Peppercorn Sauce

Yearling Lamb Rump, Onion Jam & Port Wine Jus

**Supreme of Chicken, Pancetta & Mushroom Leek
Ragout**

Sweets



To add sweets to your menu please add an extra \$13 pp

**Individual Chocolate Pudding w/ Tia Maria Chocolate
Sauce**

Strawberries w/ Champagne Sorbet

Lemon & Lime Citrus Tart w/ Double Crème

Belgium Chocolate Tart & Rockmelon, Strawberry Salsa

**Apple & Sultana Compote, Roasted Almond Puff &
Brandy Sauce**

French Vanilla Slice, Double Crème & Raspberry sauce

Individual Pavlova, Double Crème & Mixed Berries