

Menu ONE



2 COURSE MENU \$40pp

Choose 2 selections from Entrees and Mains OR 2 selections from Mains and Desserts

3 COURSE MENU \$45pp

Choose 2 selections from Entrees, Mains and Desserts

MENU OPTIONS

ENTREES

Spiced Sweet Potato and Pumpkin Soup

Thai Beef Salad with Vermicelli Noodles, Salad Greens, Cucumber and Julienne Carrot
drizzled with Sweet Soy Sauce

Chicken Sate Skewers with Steamed Rice and Traditional Peanut Sauce

MAINS

Slow Roasted Angus Beef served on Roasted Root Vegetables, Baby Potatoes with a Port Wine Jus

Chicken Breast wrapped in Bacon and served on Sweet Potato Disk and Bok Choy with
Tarragon and White Wine reduction

Fresh Atlantic Salmon Fillet served on a bed of Sweet Potato and Julienne Vegetables
and finished with a rocket infused dressing

DESSERTS

Steamed Chocolate Puddings with Honey, Chocolate Sauce and Fresh Cream

Vanilla Panacotta with Berry Coulis

Lemon and Lime Tart with King Island Cream and Strawberries

