

# • MENU •

## ENTRÉE

Thai beef salad with glass noodles, cassava crackers  
and nam jim dressing

~

Peking duck breast with hoisin paint and Asian slaw

## MAIN COURSE

Grilled pork cutlet

~

Grilled Atlantic salmon

*Both served with seasonal vegetables*

## DESSERT

Pear and raspberry crumble

~

Chocolate brownie served with Chantilly cream

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



# • MENU •

## MAIN COURSE ~ BUFFET

Roast chicken

Meat platter

Build your own sandwich

Garden Salad

Caesar salad

Fruit platter

Cheese platter

Lamb Rogan josh

Jasmine rice

Potato wedges

## DESSERT

Jam Donuts

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



# • MENU •

## MAIN COURSE

Apple braised chicken breast with jus

~

Slow cooked beef cheek with red wine demi glaze

*Both served with seasonal vegetables*

## DESSERT

Marinated strawberries with dehydrated orange

~

Red velvet cheesecake

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



# • MENU •

## MAIN COURSE

Spinach ricotta and sundried tomato filo parcel

~

Crumbed fish and chips with lemon and tartare sauce

*Both served with a garden salad*

## DESSERT

Caramel and nut slice

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



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## ENTRÉE

Soup of the day

## MAIN COURSE ~ BUFFET

Roast beef

Roast lamb

Roasted potatoes, carrots and pumpkin

Cauliflower au gratin

Steamed broccoli, peas and corn

Gravy

## DESSERT

Lime panna cotta

~

Mango and wild berry mousse

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



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## ENTRÉE

Pan fried fish cakes with tomato coulis

~

Prosciutto chicken with apple potato salad and raspberry aioli

## MAIN COURSE

Confit of duck leg

~

Roasted eye fillet

*Both served with seasonal vegetables*

## DESSERT

Baked cheesecake with popcorn and salted caramel

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



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## MAIN COURSE

Chicken cacciatore with a garden salad

~

Cranberry, wild rocket and prosciutto salad with  
pomegranate molasses

## DESSERT

Chocolate mud cake with chocolate ganache and ice cream

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



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## MAIN COURSE

Slow cooked lamb rump with minted jus

~

Oven roasted barramundi with bure blanc

*Both served with seasonal vegetables*

## DESSERT

Lavender and white chocolate bavarois

~

Banoffee pie

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request





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## MAIN COURSE ~ BUFFET

Roast chicken

Meat platter

Build your own sandwich

Garden Salad

Caesar salad

Fruit platter

Cheese platter

Lamb Rogan josh

Jasmine rice

Potato wedges

## DESSERT

Jam Donuts

## COFFEE & TEA

Filtered coffee or tea

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## **BARBEQUE DINNER**

Gourmet beef sausages

Lamb loin chops

Cheese kranksy

Chicken

Marinated steak

Barbequed onion

Whole baked potato

Pasta salad

Potato salad

Coleslaw

Beetroot salad

Garden salad

Fresh bread

## **DESSERT**

Scones with jam and cream

## **COFFEE & TEA**

Billy tea and coffee is available



# • MENU •

## MAIN COURSE

Beef stroganoff

~

Roasted chicken maryland served  
with chimichurri sauce

*Both served with a fresh garden salad*

## DESSERT

Pineapple, mint and coconut rum parfait

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request



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## ENTRÉE

Soup of the day

## MAIN COURSE ~ SEAFOOD BUFFET

Prawns

Oysters natural and Kilpatrick

Smoked salmon

Salt and pepper squid

Tempura prawns

Roast turkey

Leg ham

Grilled asparagus

Garden salad

Waldorf salad

Caesar salad

## DESSERT

Eton Mess

## COFFEE & TEA

Filtered coffee or tea

Espresso coffee available upon request

