



2020 FUNCTION MENU

(Minimum 20 guests)

3 COURSE : \$50pp

2 COURSE: \$40pp

Entree/Main or Main/Dessert

CHOICE OF 2 PER COURSE - ALTERNATE TABLE SERVICE

Fresh damper rolls on tables

Entrée

Peking Duck Spring Rolls with Sweet Soy

Italian Style Prawn Cocktail (GF)

Thai Beef Salad with Cashew & Sweet Soy Dressing

Satay Chicken Salad (GF)

Crispy Noodle & Peanut Salad topped with crumbled Smoked Fetta (V)

Main

Scotch Fillet with Peppercorn Sauce (GF)

Chicken Breast with White Wine Cream Sauce (GF)

Oven Baked Salmon with Hollandaise Sauce (GF)

Pan Fried Pork Fillet with Mustard Sauce (GF)

Pumpkin, Pinenut & Basil Risotto (V/GF)

Main meals accompanied by fresh vegetables (GF) and cream potato

Dessert

Eton Mess; smashed meringue with cream & fresh berries (GF)

Chocolate Brownie with Cream & Chocolate Sauce

Fresh Fruit Salad & Cream (GF)

Mango Panacotta (GF)

Tea & Coffee station

NB: Special dietary requirements available on request