

Two courses - \$39.50 Three courses - \$45 Two choices for each serving, to be served alternate drop

ENTRÉE:

Seared Prawns Australian king prawns served with a Mediterranean lemon dressing

Soup of the Day A hearty soup – made fresh and served with crusty bread

Chicken Caesar Salad

Chicken Caesar salad- crisp lettuce leaves with creamy dressing with tender chicken

Rice Tartlet Rice Tartlets served with a sweet and sour chicken

Thai Beef Salad Marinated beef strips with Asian inspired salad and dressing

MAINS

All meals served with a fresh dinner roll

Barramundi Fillets Barramundi grilled with lemon butter, topped with garlic prawns served with a side of salad

Chicken Paprika

Tender chicken served with a creamy paprika sauce

Beef Tender Australian beef served with a mushroom sauce

DESSERT

Sticky Date Pudding Served warm with a butterscotch sauce and ice cream

Chocolate Mud Cake May be served with cream if desired

Lemon Curd Pavlova Tangy lemon curd on individual pavlova with fresh raspberries

Chefs Cheesecake Selected cheesecake with ice cream

Apple Crumble Served warm with vanilla ice cream



A variety of appetizers, hors d'oeures and platters are available for cocktail functions from the selection below.

Appetizers & Hors d'oeures

\$15pp

- Vegetarian spring rolls Prawn cones
- Salt & pepper squid
- Chicken tender bites
- Chicken skewers
- Meat balls
- Chicken munchies
- Prawn cutlets
- Tempura prawns
- Garlic chicken balls

Cold Platter

Selection of cheeses Freshly made dips Olives Seasonal fruit Selection of crackers \$20 pp



\$35 per person Minimum of 40 people

MAINS

Fresh Bread Rolls Barbecue Roasted Seasoned Chicken Platter Roasted scotch fillet with peppered crust Ham platter with tomato onion relish Roasted kumara, potato and pumpkin Green vegetables Tossed salad

Choice of two wet dishes all to be served with rice

Garlic chicken with bacon Beef stroganoff Coconut Thai chicken and vegetable Curried prawns

SOMETHING SWEET

Choice of two Desserts

Cheese cake Mud cake Profiteroles Apple Strudel