

Dinner Function Menu

\$31 per person- minimum 10 pax

Entree

Soup of the day

served with crusty bread

Salt and Pepper Calamari

with garlic butter, sweet soy and garden salad

Peking Duck Tortellini

served with spinach, tomato and onion in a lemon and oil dressing

Main

Chicken Breast

filled with fetta cheese, sun dried tomatoes and spinach, presented crumbed and oven baked and served with wilted greens, sweet potato gnocchi and a parmesan cream sauce

Fresh Fish (gluten free)

served over salad with avocado, fetta, olives, pine nuts, semi dried tomatoes, roasted red peppers, drizzled with balsamic vinaigrette and topped with macadamia nut pesto

Braised Lamb Shank (gluten free)

tender lamb with garlic mash, roasted vegetables and a mint and fig jus

Roast Pumpkin Risotto (gluten free)

sweet pumpkin roasted with fresh tomato, spanish onion and mushrooms

Desserts

New York Cheesecake

traditional cheesecake served on a biscuit base

Macadamia Slice

creamy caramel and macadamias together with a delicious pastry base

Jaffa Cake (gluten free)

layered, moist chocolate and orange cake
