

## **Dinner Function Menu**

**\$33 per person- minimum 10 pax**

a mixture of garlic butter, macadamia nut pesto and black olive and mozzarella turkish breads will be served to your table on arrival

### **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 macademias together with a delicious pastry base

#### **Jaffa Cake (gluten free)**

layered, moist chocolate and orange cake

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