

Traditional Selection

2 Course alternate placement \$

3 Course alternate placement \$

Soup (choose two)

Cream of Pumpkin

Potato & Leek

Tomato & Lentil

Chicken & Corn

Roast Selection (choose two)

Oven Roasted Chicken breast with herb stuffing

Lamb – boned and rolled with mint gravy

Traditional Roast Pork- with applesauce and gravy

Roast Beef with mustard gravy

All mains served with roast potatoes and seasonal vegetables

Dessert (choose two)

Sticky Date Pudding with butterscotch sauce

Individual Pavlova with strawberries and passionfruit coulis

Tiramisu

Brandy Snaps with Chantilly cream

Heritage Selection

2 Course alternate placement \$

3 Course alternate placement \$

Soup / Entree (Choose two)

Cream of Pumpkin laced with roasted almonds

Minestrone with Parmesan croutons

Cream of Chicken & corn

Potato & Leek

Vegetable Broth

Lamb Shank & Vegetable

Green Thai Chicken Curry

Antipasto Plate (2 per table)

Avocado & marinated Chicken Salad

Thai Chilli Chilled Prawns served on a bed of rocket

Main Course (Choose two)

Oven Roasted Pork Fillet – with a rosemary & macadamia crust served with root vegetables and scallop potatoes

Herb Crusted Butterfish served on a bed of julienne vegetable salad with a tropical dressing

Asian Beef Parcels –Tender marinated beef strips and julienne vegetables wrapped in crispy puff pastry, drizzled with ginger soy sauce

Chicken Roulade – chicken breast filled with sun dried tomatoes, baby spinach, onion and cheese, laced with garlic cream sauce, served with seasonal vegetables

Dessert (choose two)

Meringue Towers with fresh cream mixed berries and drizzled with passionfruit coulis

Apple and almond praline Mille Feuille – layers of crisp praline filo filled with apples, marscarpone and cream, drizzled with toffee sauce

Chocolate Mud cake drizzled with choc gnache

Sticky Date Pudding with Butterscotch Sauce

Profiteroles filled with crème patisiere drizzled with chocolate gnache

Tea & coffee with chocolate mints

Victorian Selection

Two Course alternate placement \$

Three Course alternate placement \$

Soup / Entrée (choose two)

Creamed Bacon & Potato

Tomato & Basil

Oven Roasted Pumpkin and Prosciutto

French Onion with Parmesan Croutons

Crab, Ricotta & Rocket Cannelloni

Mediterranean Vegetable Tart

Individual Antipasto Plate

Strawberry, Camembert & Chicken salad

Marinated Beef Satay on a bed of jasmine infused rice drizzled with a spicy peanut sauce

Main Course (choose two)

Atlantic Salmon with wilted greens, garlic mash drizzled with lime chilli sauce

Layered Beef Medallions served with ratatouille and mustard infused red wine sauce

Chicken Roulade – chicken Breast Fillet filled with prawns, bacon and onion oven roasted with a garlic cream sauce, herb potato chats & seasonal vegetables

Rack of Lamb, herb crusted and served on a bed of buttery mash with root vegetables

Dessert (choose two)

Rich Chocolate Terrine drizzled with berry coulis

Mediterranean Spiced Fruit Salad W/- double cream

Individual Fruit and cheese plates

Gingerbread with butterscotch sauce and double Cream.

Tea & coffee served with mint chocolates

**DELICIOUS VEGETARIAN OPTIONS AVAILABLE –
SPECIAL DIETARY REQUIREMENTS CATERED FOR
PRIOR NOTIFICATION NEEDED**

PRICES SUBJECT TO CHANGE WITHOUT NOTICE