



Menu One

Entrée

(please select two to be served alternately)

Potato and bacon chowder served with a crusty baguette and butter

Hearty Minestrone Soup with crusty baguette and butter

Moroccan style chicken salad with chickpeas

Spinach and ricotta cannelloni with Napolitana sauce

Beef ravioli in a fresh basil and tomato sauce

Roasted vegetable and basil risotto with shavings of Parmesan

Main

(please select two to be served alternately)

Crispy skinned chicken breast, marinated in white wine, rosemary and garlic served with creamy mash potato, sautéed spinach and a light chicken jus

Slow braised beef in red wine with fried potato dumplings & crisp garden vegetables

Sweet potato and goats cheese filo pastry with capsicum relish

Chef's homemade lasagne with meat sauce and béchamel,
served with garden salad

Oven baked crumbed chicken breast with shaved Parma ham, mozzarella cheese, and homemade tomato and basil sauce with a fresh garden salad

Grilled beef sirloin with sauce Diane, creamy mash and ratatouille



Dessert

(please select two to be served alternately)

Chocolate fudge slice with chocolate mousse and coulis

Baked apple crumble with creamy home made custard

Sticky date pudding with butterscotch sauce and double cream

Caramel swirl cheesecake with mango coulis and vanilla cream

Beverages

Heavy and Light Beer

Red and White Wine

Soft Drink

Tea and Coffee

Two Courses \$67.00 per person

Three course \$75.00 per person

Based on a 4 hour event duration