

SEATED MENU

ENTREE

served 50/50

Salt & Pepper Calamari

pineapple cut squid dusted with sea salt & lemon pepper, served with a side of house made aioli

Arrabiata Pasta

fresh al dente pasta tossed through a napoli based sauce with a hint of chilli and topped with shaved parmesan cheese

Chefs Selection Soup

your choice of freshly made soup from a variety of options provided by the chef before your function

served 50/50

MAIN

Chicken Parmagiana

hand crumbed chicken breast topped with napoli sauce, virginian ham and mozzarella cheese. Served with chips & salad

Roast of the Day

choice of roast beef or pork served with roasted vegetables, gravy and apple sauce

Lasagne

layers of fresh lasagne sheets between freshly made bolognese and bechamel sauce, topped with cheese and served with chips and salad.

*Vegetarian option also available

Chicken & Mushroom Risotto

sauteed chicken, mushroom and onion tossed through aborio rice and topped with shaved parmesan cheese

DESSERT

served 50/50

Apple Strudel

warm housemade apple strudel served with ice-cream

New York Mud Cake

delicious chocolate mud cake served with fresh cream and strawberries

Chocolate Mousse

housemade chocolate mousse served with fresh cream

Vegetable Risotto

tasty risotto tossed through a selection of marinated vegetables and topped with shaved parmesan cheese

Vegetable Spring Rolls

housemade vegetable spring rolls, fried and served with a side of dipping sauce and a petite salad

Mustard Encrusted Sirloin

sirloin steak cooked MR encrusted with wholegrain & Dijon mustard's, topped with a creamy dijon mustard sauce and served with seasonal vegetables

Fish & Chips

fresh fish golden fried in beer batter, served with chips, housemade tartare, lemon and a side salad

Penne Bolognese

penne cooked al dente and topped with a house made traditional bolognese sauce

Butter Chicken

slow cooked chicken breast pieces in a traditional housemade Indian butter chicken sauce served atop jasmine rice with a side of naan bread

Berry Cheesecake

housemade berry cheesecake served with fresh cream

Pavlova

mini pavlovas served with seasonal fruit and fresh cream

Fruit Salad

fresh seasonal fruit served with ice-cream

Main Only \$30.00
Entree & Main \$38.00
Main & Dessert \$36.00
Entree, Main & Dessert \$42.00