

FORMAL DINING MENU

ENTREE

served 50/50

Honey Pumpkin Penne

al dente penne tossed through a creamy pumpkin, pinenut and honey sauce

Arancini Balls

hand rolled and served atop fresh rocket with a side of chilli mayo

Ravioli

fresh ravioli tossed through a creamy pine nut & pumpkin sauce

Whiting Fillets

whiting fillets lightly fried and served with a housemade tartare and petite salad

Jalapeno Croquettes

spicy jalapenos in a bechamel sauce, hand rolled in breadcrumbs, lightly fried and served with a dipping sauce

Chicken & Camembert Springrolls

housemade spring rolls, deep fried and served with a cranberry & plum dipping sauce

Vegetable Lasagne

layers of fresh lasagne sheets between roasted vegetables, spinach and bechamel sauce. Topped with napolitana sauce and parmesan cheese

MAIN

served 50/50

Scotch Fillet

cooked MR served atop a bed of creamy mashed potato with seasonal greens and topped with a creamy mushroom sauce

Chicken Parcel

sauteed chicken and leek in a creamy sauce wrapped in filo pastry, baked golden and drizzled with a creamy chive sauce. Served with chips and salad

Atlantic Salmon Fillet

baked salmon fillet served atop a bed of cous cous, drizzled with a lemon and caper butter with a side of fresh greens and dill

Avocado & Camembert Chicken

grilled chicken breast topped with a creamy avocado and Camembert sauce served with chips and salad

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

Twice Cooked Pork Belly

drizzled with an apple cider reduction and served with an Asian style slaw

Lamb Cutlets

tender lamb cutlets encrusted with garlic and rosemary, served atop a sweet potato mash with a side of seasonal greens and red wine jus

Veal Scallopini

tender veal pieces pan fried in a mushroom, cream & white wine sauce. Served with seasonal vegetables

Bowtie Florentina

fresh bowtie pasta tossed through a creamy roast pumpkin and spinach sauce. Topped with freshly shaved parmesan cheese.

Risotto Di Mare

aborio rice with mussels, fish, calamari, prawns & scallops sauteed with onion, garlic & white wine with fresh tomato, lemon & thyme



FORMAL DINING MENU CONTINUED

DESSERT

served 50/50

Passionfruit Panna Cotta

housemade and served with fresh cream

Italian Tiramisu

traditional housemade tiramisu, served with cream

Chocolate Mousse

silky chocolate mousse served in a chocolate cup with a mixed berry coulis

Sticky Date Pudding

served with butterscotch sauce and chantilly cream

Apple Strudel

housemade and served with fresh cream and ice cream

New York Cheesecake

fresh housemade cheesecake served with fresh cream and berries

Mini Housemade Pavlova

mini pavlovas with fresh cream and seasonal fruit

Lemon Meringue

mini pavlovas with fresh cream and seasonal fruit

all courses choice of two

served 50/50

2 course \$50.00

3 course \$60.00