

Your choice of one, two or three delicious courses, served alternately

1 course	\$38 per person
2 courses	\$48 per person
3 courses	\$56 per person

Entrée

choose two

Seared scallops on spiced chorizo w a cauliflower & herb puree

Tiger prawns wrapped in prosciutto & served w lemon hollandaise

Crisp pork belly squares w salted lime caramel & an apple & walnut salad

Chinese BBQ duck w sauté Asian vegetables, Soba noodle & crisp fried shallots

Chicken breast roulade filled w smoked cheese, roast capsicum & spinach w a creamy pesto sauce

Goats cheese & caramelized onion tart w a spiced capsicum coulis & crisp salad (v)

Mains

choose two

Fillet mignon – eye fillet wrapped in bacon, served w a creamy mushroom & truffle sauce, rosemary chat potatoes & seasonal vegetables

Chicken breast filled w prawn & wrapped in prosciutto served w a creamy garlic sauce, sweet potato mash & seasonal vegetables

Atlantic salmon topped w avocado & hollandaise sauce served on baked Kipfler potatoes & fresh asparagus

Herb crusted pork cutlet served on roasted vegetables w spiced apple & a cider jus

3-point lamb rack marinated in rosemary & red wine, served on a garlic & herb mash w a red wine jus & broccolini

Grilled vegetable stack of assorted grilled vegetables layered Napoli sauce, topped w grilled halloumi & served w a Greek style salad (v)

Dessert

choose two

Blueberry panna cotta w berry coulis & chocolate shards (gf)

White & dark mousse served w raspberry coulis & fresh berries (gf)

Date & walnut pudding served hot w butterscotch sauce & vanilla bean ice cream (gf)

v vegetarian vo vegetarian option gf gluten free gfo gluten free option