Sit Down Dinner Menus

**Entrees - Cold/ Warm**

Tasting Platters to share (2 per table) – a selection of: Garlic Squid, Prawn Arancini, Chicken Parfait, Antipasta meats, Crumbed Mushrooms aioli, Turkish bread and Dips, Tandoori Chicken Kebabs - help yourself (GF) $19.50

Smoked Salmon & Pemberton Trout on sprout & cherry tomato salad - horseradish cream. (GF) $18

Moroccan spiced chicken fillets served on top of miniature salad with mint yoghurt dressing (GF) $15

Caesar salad topped with panko crumbed scallops and crispy chorizo $19

Crispy skinned Atlantic Salmon on crunchy Thai salad of vegetables and peanuts with sweet chilli and lime dressing (GF) $16.50

**Soups –** all $11

Farmhouse Chicken Leek and Potato with Chives (GF)

Classic Minestrone - Parmesan croutes

Cream of Mushroom and Roasted Garlic (V)

Butternut Pumpkin with Ginger & Croutons (V) (GF)

**Hot Entrees / Main Course**

Chicken Risotto- saffron,roast Italian tomato & shaved parmesan (GF) $15 / $26

Slow cooked Beef Shin, Shitake Mushrooms & Tomato in penne (GF) $16 / $28

Seafood Risotto, Prawns, Calamari, Mussels and Snapper topped with semi dried tomato pesto and shaved parmesan (GF) $19.50 / $39

**Main Course Dishes**

Chicken Breast stuffed with asparagus & brie and wrapped in prosciutto, roasted potatoes and red wine jus (GF) $32

Roasted Beef fillet and braised beef cheeks with dauphinoise potato, mild shiraz & pepper jus (GF) $37

Grilled Fresh Market Fish Fillet with tomato salsa, artichokes and olives(GF) $38

Roast Veal Sirloin, Osso Bucco, gremolata, kipfler potatoes, cabernet jus (GF) $39

3 Rib Rack of Lamb (Med) with macadamia farce, seeded mustard mash, caponata & caramelized rosemary jus (GF) $36

Grilled Barramundi Fillet, asparagus and semi dried tomatoes, dauphinoise potatoes and lime butter sauce $37

Argentinian Beef Rib slow cooked with chimichurri spice served with a tomatoe, lime, garlic, chilli and oregano salsa (GF) $35

Slow Braised Lamb Shoulder with Morrocan spices & cinnamon served with Israeli cous cous (GF) $29.50

Mediterranean Pork & Penne - braised shoulder tossed with pasta, baby tomatoes, spinach and pine nuts (GF) $28

Grilled Atlantic Salmon, Fennel Risotto, basil tomatoes & beurre blanc sauce $ 34

Chicken Breast filled with macadamia & apricot laced with champagne cream &, rock melon sauce $32

**Vegetarian Options**

Chickpea, zucchini & potato fritters served with spicy marsala sauce (V) $25

Three Mushroom Risotto with roasted pumpkin & shaved parmesan ( V) $25

**All main course dishes served with a dinner roll, bowl of steamed fresh vegetables and tossed garden salad for every table**

**$2 per head surcharge for a selection of two main course dishes with a 50/50 service to your guests**

**Plated Desserts** all $15

Strawberry tart filled with pastry cream, served with raspberry coulis and tarago double cream

Death by chocolate cake, Pistachio, violet crumble and orange double cream, raspberry coulis

Passionfruit cheesecake with meringue seasonal berries and coulis

Glazed Creme brûlée and cherry tart with marinated strawberries

Hot Sticky banana pudding served with butterscotch sauce, vanilla bean ice cream and berry coulis

Vanilla bean Panacotta served with seasonal fruits and sweetened balsamic

Lemon Tart with berry compote, brandy snap shard and berry coulis

**Australian Quality Cheese Plate**  $75 - serves 5

Served with Quince Paste, Dried Fruits and assorted crackers

**Chefs Buffet Dessert Selection with Cheese - $16**

Includes selection of 3 varieties of Gateaux, Fresh Fruit Platter, Cointreaux and Passionfruit Marinaded Strawberries in season or chefs special dessert, Cream Chantilly, International Cheeseboard of 5 cheeses with dried fruit, nuts and crackers.

**Percolated Coffee & Tea** $3 – bottomless cup - available all night

**With a selection of handmade Chocolates and Nougat $6**