

Sample Functions Menus– Plated Options

Set Menu #1

(please note–dishes served alternately)

Entrée

Kingfish Carpaccio With A Cucumber & Pickled Ginger Salad

Tomato, Basil & Bocconcini Tart With Mixed Leaves

Main Fare

Roasted Rack Of Lamb With Basil Mash, Tapenade & A Rosemary Jus

Char Grilled Chicken Supreme On Sautéed Pine Mushrooms & Asparagus

Dessert

Mille Feuille Of Banana & Chocolate Mousse With Berry Compote

Cointreau Marinated Seasonal Fruits With Champagne Sabayon

Gourmet Coffee, Assorted Teas and After Dinner Chocolates

Set Menu #2

(please note–dishes served alternately)

Entrée

Spiral Pasta With a medley of Prawns, Calamari, Olives & Chilli

Smoked Chicken, Spinach & Parmesan Salad

Main Fare

Char Grilled Eye Fillet Of Beef On Potato Galette With Confit Tomato & A Balsamic Glaze

Grilled Atlantic Salmon Fillet On Garlic Mash With Asparagus & Lime

Dessert

White & Dark Chocolate Mousse With Crème Fraiche

Vanilla Crème Brulee