

3 Course Menu Options

Entree:

- Creamy garlic mushrooms in filo pastry
- Salmon tasting platter with sour dough toast
- Beef carpaccio with Parmesan, rocket and pine nuts

Main:

- Pan fried barramundi with lemon butter, honey toasted macadamia's on sweet potato and goats cheese ravioli
- Lamb cooked 3 different ways on mash potato, going with a red wine jus and roasted vegetables
- Prosciutto wrapped chicken thighs with spinach and Havarti cheese on a bed of creamy pasta
- beef eye fillet on potato gratin served with a mushroom jus and beans wrapped in serano ham.
- Glazed hoisin pork, spicy broccolini on basmati rice served with a Asian coleslaw.

Dessert:

- Cheese platter with dried fruits, grapes and nuts
- Banoffee pie
- Variety of petit fours
- Home made mango sorbet with fresh fruits