

Premium Package 2 - 2 courses - \$33.00 per head

Premium Package 3 - 3 courses - \$37.50 per head

(Prices subject to change)

Entrée - Choice of two served alternately

Soup of the Day (your choice of)

Pumpkin & Sweet Potato

Chicken & Corn

Spicy Lentil Soup

Potato, Bacon & Leek

Tomato, Basil and Ricotta Tart

Fresh ricotta, basil and roma tomatoes in a savoury pastry case served with mesclun salad

Peking Duck Risotto

Served with Peking duck, spring onions, mushrooms in an Asian sauce

Salt & Pepper Calamari Salad

Spiced Salt and Pepper calamari served on a mixed salad with cherry tomatoes, Spanish onions, roasted red capsicum, sprinkled with a Citrus dressing

Main Course - Choice of two served alternately

Battered Barramundi Fillet

Served classically with boulangier potato with French beans and grilled tomatoes and lemon

Chicken Mignon

A succulent chicken mignon filled with prawns, camembert topped with a mustard sauce and served on creamy potatoes and a melody of vegetables

Lamb Shank

Our house speciality – One perfectly braised lamb shank served on creamy mash potato with wilted spinach and our famous sauce

Pork Rib Eye

Served with sweet potato mash, sautéed beans, topped with a strawberry and balsamic glaze

Pumpkin & Sweet Potato Cannelloni (vegetarian option)

Tubes of pasta filled with pumpkin and sweet potato and topped with a napoli cream sauce with grana padano

Pumpkin & Fetta Frittata (vegetarian option)

Individual pumpkin and fetta frittata served with sides

Spiced Lentil Cous Cous Salad

Lentils, parsley, tomato, chickpeas, onion, chilli, shallots and cous cous in a lemon and orange dressing

Dessert - Choice of two served alternately

Pavlova (Gluten Free)

Topped with berry compote served with chocolate sauce



Tiramisu Charlotte

Traditional Italian dessert of mascarpone cheese on a sponge base served on chocolate anglaise with double cream

Raspberry Chocolate Fondant

Rich and indulgent raspberry gently flows from this moist and moreish pudding. Served with raspberry coulis and double cream



Yuzo Citrus Tart

Vanilla shortbread filled with citrus frangipane topped with a citrus compote and yuzo mousseline with double cream

