

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

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

*(Prices subject to change)*

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**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*

