

Ultimate Package 2 - 2 courses *\$41.00 per head*

Ultimate Package 3 - 3 courses *\$46.00 per head*

(Prices subject to change)

Entrée — Choice of two served alternately

Soup of the Day (your choice of)

Potato and Leek *Tomato and Red Capsicum*

Thai Cauliflower *Chicken & Sweet Corn*

Peking Duck Crepes

Asian crepes with Peking Duck hoi sin sauce and batten of cucumber served chilled

Panko Prawns

Panko prawns deep fried and served with a light soy sauce

Sweet Chilli Prawn Risotto

Creamy arborio rice pan seared with prawns, sweet chilli topped with snipped chives

Main Course — Choice of two served alternately

Lamb Fontina

Double lamb cutlet stuffed with green olive tapenade, wrapped in pancetta and glazed with rich sweet balsamic, served on ratatouille

Fillet Bardia

Fillet steak chargrilled and oven roasted, served on chilli pumpkin mash, spinach and mustard sauce

Chicken Supreme

Chicken supreme filled with prawn meat, sweet chilli sauce, whipped coconut and lime butter served with pommes anna and broccolini

Caramelised Onion, Kale & Feta Tart

A warm dish of caramelised onion with kale and fetta in a polenta pastry base served with a side salad

Tofu & Vegetable Salad (vegetarian option)

Tofu, with black mushrooms and carrot in light chilli sesame dressing

Pumpkin & Fetta Frittata (vegetarian option)

Individual pumpkin and fetta frittata served with sides

Dessert — Choice of two served alternately

Chocolate & Raspberry Pudding

Served warm with vanilla bean ice cream



Crème Brulee Tartlet - GF

Classic French favourite served with Chantilly cream and strawberry garnish



Passionfruit Lime Frozen Parfait

A clean, tasty, tangy passionfruit parfait with a zing of lime



Marbled White Chocolate Brownie Slice

Fudgy white chocolate blended variation of traditional brownie served with double cream