



Set Menu 2011

STARTERS

Grilled Turkish bread with extra virgin olive oil and balsamic vinegar

ENTRÉE PLATTERS

Chorizo, feta, olives, prosciutto, roasted capsicum and marinated semi dried tomatoes

MAINS

(Choose any **three (3)** from the following options)

- Mushroom risotto served with Danish feta and fresh herbs topped with shaved parmesan
- Crisp skinned chicken breast served on a Mediterranean style couscous with tzatziki and semidried tomato oil
- Eye fillet medallions served with truffle scented mash, green beans and mushroom sauce
- Grilled salmon fillet served with a rocket, pear, parmesan salad topped with basil pesto and balsamic glaze
- Marinated lamb back strap served on a bed of mixed lettuce with olives, feta, red onion, tomato and cucumber topped with tzatziki
- Lasagne of pumpkin, sage and ricotta with a crisp garden salad

DESSERT PLATTERS

A Selection of cakes as selected by our Head Chef & served with whipped cream & seasonal fruit

PRICES

One course \$ 29.90 per person
Two course \$37.90 per person
Three course \$45.90 per person

Minimum 20 people

All courses includes starter

Menu selection and number of guests to be advised at least one week prior to function

\$100.00 deposit upon booking