



## Set & Limited Menu

### Gold Menu

#### Entrees

Tender chicken breast rolled with king prawns and smoked ham, drizzled with a chilled garlic custard sauce, served on garden salad OR

Roasted sirloin, lightly marinated in soy, garlic and sesame, tossed through mixed salad greens, Spanish onion and cherry tomato OR

Spiced infused lamb mince baked till golden brown served with a side of our rich herb salsa and mint yoghurt

#### Mains

A combination of prawns, scallops & calamari in creamy dill mornay served with chips and salad OR

Tender eye fillet steak cooked medium and topped with grilled cup mushroom and balsamic jus, served with roasted chat potatoes and steamed vegetables OR

Baked chicken Maryland topped with Napoli sauce, green olives and basil, served with roasted chat potatoes and steamed vegetables

#### Desserts

##### Apricot strudel

Moist apricot wrapped in golden baked pastry served with lime whipped cream OR

##### Warm profiteroles

Golden baked and served with cream and drizzled with mixed berries and coulis OR

##### Brandy fruit basket

Sweet brandy baskets filled with fresh fruit salad and cream topped with berry coulis

- Two Course Meal:- Select 2 Entrée & 2 Main or 2 Main & 2 Desserts served alternative \$28.00
- Three Course Meal:- Select 2 Entrée, 2 Main & 2 Desserts served alternative \$32.00
- Limited Choice two course:- Select 2 Entrée & 2 mains or 2 mains & 2 desserts \$38.00
- Limited Choice three course:-Select 2 Entrée, Main & Desserts \$42.00



## Platinum Menu

### Entrees

South Australian king prawns served with a rich mango and Spanish onion salsa OR

Tandoori lamb cutlet, tender lamb cutlet marinated in chilli yoghurt then grilled and basted with our own unique recipe and served on mashed potato OR

Veal roulade, tenderized veal medallion lightly seasoned and filled with basil and sundried tomato then wrapped in prosciutto and served on a bed of wilted spinach OR

Pan fried scallops in sage butter, served with rocket lettuce and cracked pepper

### Mains

Pan fried Tasmanian salmon served on steamed chat potatoes and roasted Roma tomatoes topped with grilled asparagus and our lemon and cracked peppered hollandaise OR

180g eye fillet mignon cooked to your liking, served on mashed potato, pan fried vegetables and wilted spinach finished with mushroom and spring onion sauce OR

Moroccan chicken, steamed tender strips of chicken napped in Moroccan spices on a bed of roasted chickpea and cous cous salad OR

Tender roasted pork loin with a rich beef and caramelized apple jus, served on roasted chat potatoes and vegetables of the day

### Desserts

Apple and cinnamon wonton triangle served with ginger ice cream OR

Spiced coffee custards with fresh cream OR

Lime, orange and passion fruit mess, served with yoghurt, mint and cottage cheese

- Two Course Meal:- Select 2 Entrée & 2 Main or 2 Main & 2 Desserts served alternative \$30.00
- Three Course Meal:- Select 2 Entrée, 2 Main & 2 Desserts served alternative \$34.00
- Limited Choice two course:- Select 2 Entrée & 2 mains or 2 mains & 2 desserts \$40.00
- Limited Choice three course:-Select 2 Entrée, Main & Desserts \$44.00