



## Function Price List

(all prices quoted are per person and inclusive of GST)

**Minimum number - 20 people**  
**Fully Licensed – No BYO permitted**

2 courses with bread \$35.00  
choose 2 entrée/ mains or 2 mains/ desserts from menu below

3 courses with bread \$40.00  
choose 2 entrees, mains and desserts from the menu below

### Entrée

- Rustic tomato soup with garlic parmesan crostini v
- Roast pumpkin soup with ginger infused sour cream and chives v
- Chilli salt & Szechuan pepper squid with Asian influenced dipping sauces
  - Chilled prawn & rocket salad drizzled with a black pepper an apple balsamic reduction
- Grilled herbed crouton topped with smoked salmon, tomato & red onion salsa
  - BBQ Peking duck risotto with hoi sin glaze

### Main

(Served with seasonal vegetables or salad)

- Chargrilled Atlantic salmon with a ginger & shallot salsa
- Crispy skin chicken breast with a sake & shitake mushroom sauce
  - Locally produced beef fillet with béarnaise sauce
    - Mushroom and smokey vegetable risotto
      - Herb crusted chicken kiev
- Sweet potato, tofu & zucchini frittata with grilled avocado and a spicy tomato relish v

v denotes vegetarian friendly

### Dessert

- Sticky date & walnut pudding drizzled with warm caramel sauce
  - Lemon citrus tart with honeyed mascarpone
- Rich chocolate mud cake with choc mint ganache and vanilla ice cream
  - Fresh fruit cocktail with vanilla meringues and chantilly cream
- Cinnamon, apple and puff pastry foldovers with liqueur custard and ice cream
  - Caramel macadamia tart with anglaise

### Tea & Coffee