
set menu a

entrée – option 1

*cheesy garlic ciabatta with a red onion and tomato salsa
soup of the day with an oven baked roll*

main

*lemongrass poached chicken breast on mint jasmine rice and a masala sauce
accompanied with a fresh garden salad*

battered blue cod with steak fries and a fresh salad with hollandaise sauce

*300gm ribeye steak on twice baked potatoes, onion rings and seasonal vegetables with a
béarnaise sauce*

desserts

*chocolate profiteroles with baileys cream
chef's meringue of the day with a berry mess and vanilla ice cream*

Choose either an entrée or dessert option to go with your mains.

Eg. Price includes main with either entrée option 1 or dessert option 2, not both

minimum # people: 20
\$50.00 per person incld GST

The Menu must be confirmed 10 days prior to the function date.
Prices are subject to change due to market prices please confirm pricing when placing your
booking.



Comfort Hotel Benvenue

set menu b

entrée

*cheesy garlic ciabatta with a red onion and tomato salsa
soup of the day with an oven baked roll
smoked salmon with mango salsa, flatbread wedge and lemon aioli*

main

*lemongrass poached chicken breast on mint jasmine rice and a masala sauce
accompanied with a fresh garden salad*

battered blue cod with steak fries and a fresh salad with hollandaise sauce

*300gm ribeye steak on twice baked potatoes, onion rings and seasonal vegetables with a
béarnaise sauce*

Oven baked salmon served on a horseradish mash with a creamy caper sauce and seasonal salad

dessert

*fruit crumble served with vanilla ice cream and crème anglais
chocolate profiteroles with baileys cream
chef's meringue of the day with a berry mess and vanilla ice cream*

minimum # people: 20
\$60.00 per person incld GST

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