

benvenue set menu b

entrée

cheesy garlic ciabatta with a red onion and tomato salsa

soup of the day with an oven baked roll

coconut prawns with an asian salad and chilli hollandaise

main

chicken breast stuffed with roasted red pepper and feta on potato gratin with a white wine sauce and tomato salsa, accompanied with a fresh gardensalad

panko crumbed blue cod with steak fries and a fresh salad with hollandaise sauce

300gm ribeye steak on fondant 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
\$55.00 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.