



## **FORMAL SET MENU - \$28.00 PER HEAD**

SELECT 2 FIRST COURSES & 2 MAINS OR 2 MAINS & 2 DESSERTS FOR YOUR MENU

### **FIRST COURSE:**

Pumpkin Soup	Chicken & Corn Soup
Potato & Leek Soup	Hearty Vegetable Soup
Shrimp Cocktail	Satay Chicken
Crumbed Calamari	Chicken Vol Au Vents
Deep Fried Camembert	

### **MAINS:**

Roast Beef	Roast Lamb
Roast Pork	Chicken Breast with Dijon Sauce
Parmaesan Encrusted Barramundi	Roast Turkey
Lamb, Chicken, Beef Curry	Vegetable Lasagne

### **DESSERTS:**

Apple Crumble	Mini Pavlova
Fresh Fruit Salad	Chocolate Pudding
Cheese Cake	Sticky Date Pudding

EACH COURSE WILL BE SERVED BY WAY OF ALTERNATE SERVES. ALL MAINS ARE SERVED WITH POTATO AND SEASONAL VEGETABLES.

TABLE SERVICE IS FOOD ONLY. A COMPLIMENTARY TEA & COFFEE STATION IS PROVIDED.

ALL PRICES QUOTED INCLUDE GST & BREAD ON THE TABLE.

TABLECLOTHS: \$10.00 per cloth ROOM HIRE: \$220.00

MENU OPTIONS PROVIDED BY JAMES TRELOAR HEAD CHEF – CONTACT 53581237 fax 53583249

NUMBERS TO BE CONFIRMED 7 DAYS PRIOR TO THE RESERVATION DATE.

ADDITIONAL FEES MAY APPLY PLEASE ENQUIRE.

Our policy bans the use of candles and sparklers on the premises during functions.

All big functions like Weddings/Big party's must make payment one week prior.