



WEDDING 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	Chicken Satay / Beef Satay
Crumbed Calamari	Chicken Tikka

MAINS:

Roast Beef	Roast Lamb
Roast Pork	Chicken Dijon
Beef, Chicken Lamb Curry	Chicken & Mushroom Filo
Parmaesan encrusted Barramundi	

DESSERTS:

Apple Crumble	Mini Pavlova
Fresh Fruit Salad	Cheesecake
Chocolate Pudding	Sticky Date Pudding
Chocolate Mousse	Lemon meringue pie

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.