

Luncheon Set Menu

Date of Function

ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade

MAIN COURSES

Grilled lamb Greek salad, macadamia & mint pesto, soft fetta, tomato, cucumber, olives

OR

Potato & ricotta gnocchi, sautéed portobello mushrooms, saffron beurre noisette, sage, shaved parmesan

OR

Vietnamese style mud crab & grape fruit salad, dried shrimp, mint, basil, peanuts

OR

Twice-baked goats cheese soufflé, mixed leaf salad

DESSERTS

Macerated summer cherries, Belgian white chocolate mousse, brandy snap

OR

Affogato

(Vanilla bean ice-cream 'drowned' in espresso coffee)

OR

Continental classic crème brûlée

\$39-90 per person