



Set Menu #1
Date of Function

ENTRÉES TO SHARE

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

MAIN COURSES

Spaghetti, prawns, baby spinach, smoked bacon, chilli, lemon

❧ **OR** ❧

Soy lime chicken breast, coconut risotto,
steamed bok choy

❧ **OR** ❧

Risotto aux fruits de mer, roast tomato & garlic, local prawns,
fish, mussels

❧ **OR** ❧

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

DESSERTS

Sticky date pudding, hot butterscotch, double cream

❧ **OR** ❧

Continental classic crème brûlée

❧ **OR** ❧

Yoghurt & wattle seed pannacotta, baked apricots, bee's honeycomb

\$45.00 per person

T H E
Continental