

Set Menu #2

Date of Function

ENTRÉE

Warm bruschetta of seasonal tomatoes,
sweet basil, sea salt

❧ **OR** ❧

Pissaladière – puff pastry caramelized onion, anchovy, kalamata olives

❧ **OR** ❧

Watermelon & haloumi salad, mint, black olives, roasted almonds, torn sourdough

MAIN COURSES

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

❧ **OR** ❧

Soy lime chicken breast, coconut risotto,
steamed bok choy, chilli

❧ **OR** ❧

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

❧ **OR** ❧

Crumbed pork cutlet, Tuscan cabbage, sautéed rhubarb, raisins, sauce gribiche

❧ **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** ❧

Macerated summer cherries, Belgian white chocolate mousse, brandy snap

\$49-90 per person