

Set Menu #3

Date of Function

ENTRÉE

Potted smoked trout rillettes, whole-grain toast,
snow pea tendrils salad

OR

Chilli salt cuttlefish, wild rocket leaf salad, sesame dressing

OR

Soup of the day, grilled Continental bread

OR

Twice-baked goats cheese soufflé, mixed leaf salad

MAIN COURSES

Fresh fish of the day, chef's selection

OR

Char-grilled porterhouse steak (300g), Cafe de Paris butter,
summer pea ragout, sarladaise potatoes

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Duck à l'orange, sweet baby carrots, Grand Marnier, kipfler potatoes, watercress

OR

Soy lime chicken breast, coconut risotto, steamed bok choy

OR

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

DESSERTS

Chocolate-chestnut & sweet Sherry cake, mascarpone, poached prunes

OR

Continental classic crème brûlée

OR

Macerated summer cherries, Belgian white chocolate mousse, brandy snap

OR

Sticky date pudding, hot butterscotch, double cream

\$59-90 per person