

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

Baked eggplant, beefsteak tomato & buffalo mozzarella, red capsicum coulis, fresh basil

OR

King prawn (Mooloolaba) & toasted grain salad, fennel & radish slaw

OR

Twice-baked goats cheese soufflé, mixed leaf salad

DESSERTS

Chocolate sponge roulade, chestnut cream, fresh berries

OR

Affogato

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

OR

Continental classic pistachio & white chocolate crème brûlée

\$39-90 per person