

entree

Choice of two items to alternate

Spinach & ricotta cannelloni (V)

Tortellini cream & mushrooms

Beef lasagna

Lamb cutlets on a bed of pumpkin mash

Salt & pepper calamari on rocket salad & aioli

Salmon on bed of pea mash or polenta

Grilled whiting on a bed of rice

Zucchini fritters on pumpkin mash (V)

Vegetarian lasagna (V)

Includes freshly baked bread rolls and butter portions

v=vegetarian/ vegan & gluten free options available upon request

main

Choice of two items to alternate

Eye fillet with red wine jus

Slow cooked beef cheeks in a red wine jus

Slow cooked pork belly with fennel and granny smith remoulade

Slow cooked NZ lamb shanks in red wine jus

Breast of chicken ballantine filled with spinach & ricotta

Grilled breast of chicken with mediterranean sauce

Barramundi fillet with lemon butter sauce

Middle Eastern spicy cauliflower steaks (V)

Includes garden salad, seasonal vegetables and rosemary garlic roasted potatoes

dessert

Choice of two items to alternate

Chocolate pudding

Sticky date pudding

Panacotta with mixed berry compote

Lemon tart

Chocolate mousse

NY cheesecake with berry compote

Chocolate basket filled with chantilly cream and strawberries

Tiramisu

additional

Canapes

Assorted arancini, sliders, chicken goujons, meat balls, mini hot dogs, spinach & ricotta pastries

Platters

Antipasto platter, assorted cold meats, assorted vegetables & cheeses, bread sticks

Mixed Grill

Chicken wingettes, kufta, sausages, steak, meatballs

Seafood

Prawn cutlets, calamari, morton bay bugs

Mussel Fest

Mussels, chilli, parsley, cooked in white wine & lemons

Mediterranean Tasting

Dips: hummus, tzatziki, babaganoush, marinated olives, fatoush, tabouli, pita bread

Children Menu

Pasta napoli, crumbed chicken & chips, ice-cream