Set Menu 2

Date of Function

ENTRÉE

Country-style ham hock terrine, tarragon, Dijon mustard, toast

OR

Twice-baked goat's cheese soufflé, mixed leaf salad (v)

OR

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing (gf)

MAIN COURSE

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

OR

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

OR

Pan-fried crumbed pork cutlet, Paris mash, braised red cabbage w/ apple

OR

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

OR

Pumpkin and silverbeet fried wild rice, chestnuts, haloumi cheese, honey, sage

DESSERT

Almond-orange love cake, saffron, cardamon, pistachio ice-cream (gf)

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

$75.00 per person