



The Lane Menu Package

Entree

Baby Boconcini and roast tomato Tart with Pesto Dressing

Prawn, Mango and Caramelised Walnut Salad

Chilled Cucumber Soup with Tomato and Mint Salsa

Char grilled Capsicum and Basil Brushetta

Main

Grilled Salmon Fillet with Fresh herbs and Lemon Butter
on Oven Roasted Chats

Marinated Beef Fillet on Yam Mash finished with a Balsamic Reduction

Tender Chicken Breast with a Camembert and Sun Dried Tomato farce
on a creamy Mash potato and Basil Pesto cream

Rack of Lamb with rosemary potatoes and finished with a Port wine reduction

***Bowls of Seasonal Mixed Vegetables and Garden Salad
will accompany each table*

Dessert

Orange and Cinnamon Semi freddo

Vanilla Bavious with Mixed Berry Compote

Individual Sticky Date Pudding with Butterscotch sauce

Traditional Crème Caramel with double cream

Two Course Alternate serve 50/50 \$29

Three Course Alternate serve 50/50 \$36

where everyone is treated like a local