

# Function Menu

## ENTRÉE

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### STUFFED CALAMARI TUBES

- Filled with ricotta cheese, lemon zest, sage, spring onion and baked until tender. Served on garlic cream sauce

### RUSSIAN CHICKEN CUTLETS

- Ground chicken filled with a whole prune, highly flavoured, crumbed, fried & served with garlic aioli

### SMOKED TROUT, CREAM CHEESE & GREEN PEPPERCORN TERRINE

- Served with a French salad & crutons

### ARANCINI

- Served with side salad & garlic aioli. Choose from mushroom, beef ragout, chicken & sundried tomato or prawn arancini (one prawn in each)

### SUMMER SALAD

- Rocket, sun dried tomatoes, fetta, Spanish onion & balsamic dressing topped with chicken pieces

### TENDER BEEF TIDBITS

- Tender beef cubes highly seasoned, under cooked served on a garden salad and sweet dressing

### EAST WEST MELON

- Rockmelon & honeydew melon wrapped in prosciutto accompanied with creamy garlic aioli and fried sage

### SALT & PEPPER CALAMARI

- Served on rocket lettuce, Spanish onion and tomato salad, balsamic vinegar and garlic aioli

### WARM CHICKEN CAESAR SALAD

- Warm chicken, cos lettuce, with parmesan, bacon, croutons & anchovies with spicy caesar dressing

## MAIN

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### OVEN BAKED PORTERHOUSE

- Served with a choice of one sauce. Select from pepper, dienne, mushroom or red wine jus

### GRILLED CHICKEN BREAST

- Served with a choice one topping. Select from cucumber sweet chilli salsa, creamy mushroom sauce or hollandaise

### BAKED SALMON

- Cooked medium with choice of one sauce. Select from tomato & lemon salsa, creamy lemon sauce or hollandaise

### BARRAMUNDI

- Choose how you would like it served; battered, grilled or Italian crumb. Select one topping from lemon butter (cold), creamy lemon butter sauce or tomato & lemon salsa

### LAMB RUMP

- Marinated in honey and soy then baked and served with a Dijon mustard cream sauce

### CHICKEN BREAST IN FILO

- Stuffed with your choice of fillings- smoked salmon, creamy ricotta & spinach or fetta & sundried tomatoes. Choose a sauce from creamy white wine sauce or creamy garlic sauce

## ITALIAN CRUMBED VEAL

- Lightly pan fried with the crumb flavoured with lemon zest, parmesan cheese, parsley, garlic.  
Served with lemon

## ROAST PORK RISOTTO

- Arborio rice tossed with diced roast pork, finished with butter, parmesan cheese plus crackle and candied apple

## SALT & PEPPER CALAMARI WARM SALAD

- Rocket lettuce, Spanish onion, candied chilli with creamy garlic aioli

## SIDES

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- Choose one for each dish

### POTATOES

- Choose from Scalloped, Rosti, Roast or Mashed

### AND

### ROASTED ORANGE VEGETABLES

- Carrot, sweet potato & pumpkin

### GREENS

- Broccoli and green beans

### ROCKET SALAD

- Tomato & Spanish onion dressed with garlic aioli

### MIXED SALAD

- Lettuce, tomato, cucumber, Spanish onion, red capsicum and sweet vinaigrette

## DESSERT

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### NOUGAT ICE CREAM

- House made nougat ice cream served with hot chocolate sauce & candied chilli

### CHOCOLATE BROWNIE

- served hot with vanilla bean ice cream

### PUFF PASTRY FINGERS

- topped with slivered almonds, filled with chantilly cream & mixed berry coulis

### MERINGUE ROULADE

- topped with fresh fruit salad, berry coulis & cream

### *Alternate Serve*

*Choose Two Options from Each Course*

*Entrée & Main \$45.00 per head*

*Main Only \$30.00 per head*

*Main & Dessert \$45.00 per head*

*All Three Courses \$55.00 per head*