
Classic Dinner Menu

Entrée *Choice of Two Served Alternately with Freshly Baked Rolls*

Minestrone Soup incorporating fresh season vegetables, topped with crumbed Parmesan

Creamy Homemade Pumpkin Soup garnished with sweet chilli and chopped parsley

Creamy Chicken and Mushroom Ravioli topped with Parmesan and Crispy Bacon

Spinach and Ricotta Cannelloni in tomato and basil sauce with shaved Parmesan

Arancini on a Balsamic Rocket Salad with Garlic Aioli and Fresh Parmesan

Lightly Crumbed Calamari Salad with Lemon Aioli

Chicken Skewers on a bed of steamed rice with Peanut Satay sauce

Main Course *Choice of Two Served Alternately with in season vegetables*

Shepherd's Pie. Savoury Mince topped with Creamy Potato Mash

*Chicken Philadelphia pocketed with cream cheese and Mushrooms,
Oven baked and topped with a basil tomato sauce*

Roast Loin of Pork with Apple Sauce and Gravy

Roasted Angus Beef presented on mash with Peppercorn Gravy

Poached Atlantic Salmon on Asian Greens with Lemon Aioli Dressing

Chicken Florentine, chargrilled breast of Chicken topped with Spinach and Cheese sauce

Tender Braised Lamb Shank on Pea infused mash with Rosemary and Red Wine sauce

Dessert *Choice of Two Served Alternately*

Chocolate Flavoured Mousse garnished with Berries and Whipped Cream

Lemon Meringue Pie. A tangy lemon curd on a fine biscuit crust topped with fluffy meringue served with coulees and whipped cream

Traditional Warm Apple Pie with custard and Vanilla Ice Cream

Blueberry Cheesecake with Coulees and Cream

Chocolate Mud cake with Coulees and Whipped Cream

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream

Percolated Coffee, Tea & Chocolate After Dinner Mints

1 Course	\$33.00 per person
2 Course	\$44.00 per person
3 Course	\$55.00 per person
Additional	
Canapes	\$3.30 per person
Dip Platter	\$40.00 each
Tropical Fruit Platter	\$55.00 each