
Premium Dinner Menu

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

*Vegetable Frittata topped with either
Turkey Breast and fresh Asparagus Spears
Or
Smoked Salmon with Horseradish Relish*

Chicken Tenderloins on Salad Greens with French Dressing, Avocado and Mango.

Beef Lasagne Bolognese topped with Grated Parmesan

Individual Antipasto Plate with Cured Meats, Mussels and Bocconcini

*Seafood Cocktail with Prawn, Oyster and Crabmeat and a
Lemon Piquant Dressing*

Pumpkin, Spinach and Ricotta Agnolotti with a Creamy Pesto Sauce

Main Course *Choice of Two Served Alternately with in Season Vegetables*

Scotch Fillet Steak, Chargrilled with a cracked Peppercorn Sauce

*Veal Rib Eye Cutlet on Pumpkin and Potato Mash topped with a
Creamy Mushroom Sauce*

*Fillet Mignon. Tender Juicy Eye Fillet of Beef wrapped in bacon,
topped with Mushroom sauce*

Chicken Nova Scotia. Mignon Chicken Breast filled with Cream Cheese, Prawns and Smoked Salmon topped with a Honey Mustard Sauce

Four Point Rack of Lamb on Sweet Potato mash topped with minted Lamb Jus

Oven Baked Barramundi served on Baby Spinach and Bok Choy with Lemon Aioli Sauce

Pork Rib Eye Cutlet Drizzled with a Honey Soy Glaze

Dessert *Choice of Two Served Alternately*

Individual Pavlova Shell filled with Whipped Cream served with a side of Sweet Mixed Berries

Intoxicated Strawberries in a Chocolate Basket with Raspberry Coulees and Cream.

Salted Caramel Cheesecake with Coulees and Whipped Cream

Chocolate Pudding with Rich Chocolate Sauce and Vanilla Ice Cream

Red Velvet Sponge with Berry Coulis and Whipped Cream

Apple Crumble served warm with Custard and Vanilla Ice Cream

Percolated Coffee, Tea & Chocolate After Dinner Mints

1 Course	\$38.50 per person
2 Course	\$50.00 per person
3 Course	\$60.00 per person
Additional	
Canapes	\$3.30 per person
Dip Platter	\$40.00 each
Tropical Fruit Platter	\$55.00 each