



## TWO OR THREE COURSE PLATED MENU

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Set menu for 20+ guests. Alternate drop additional \$5 per person.

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### Entree

- **Caesar Salad**

Crisp Cos lettuce dressed in our house Caesar sauce with boiled egg, bacon lardon, garlic croutons, shaved parmesan and white anchovy. (GF no croutons)(V no bacon) Add smoked chicken or king prawns - \$8 per person

- **Smoked Chicken & Mushroom Crepe**

Creamy smoked chicken and button mushroom wrapped in savoury crepe with baby watercress, béarnaise sauce and balsamic glaze.

- **King Prawn Salad** (GF)

Marinated king tiger prawns bound in our house cocktail sauce on crisp salad leaves with fresh lemon, hass avocado and tomato salsa.

- **Pumpkin Soup** (GF) (V) (N)

Queensland blue pumpkin and coconut puree soup topped with coriander croutons.

- **Pastrami Salad** (GF)

Shaved pastrami on wild rocket and sweet dill pickle salad with horse radish dressing.

- **Beef Satays** (N) (GF)

Grilled beef satay skewers on pickled vegetable salad with peanut sauce.

- **Smoked Salmon**

Oak smoked salmon with herb blinis, sour cream and chives and red onion & caper dressing.

### Main Course

- **Pork Cutlet** (GF)

Marinated pork loin chop with braised red cabbage, sage roasted chat potatoes, caramelised apple sauce.

- **Lamb Rump** (GF)

Slow roasted rump of lamb with sweet potato Anna, steamed brocolinni and red current pan gravy.