

• DINNER MENU ONE

\$39.90 per person (Three courses)

*ENTRÉE selections ( 2 choices only)*

- *Coriander & Coconut infused Pumpkin Soup*
  - *Potato, leek and ham soup*
  - *Smoked salmon and Waldorf salad*
- *Lolly pop chicken wings with a lime and chili dressing*
  - *Chicken Caesar salad*
  - *Spinach and ricotta Cannelloni*
    - *Prawn cocktail*
- *Ravioli pasta with pesto or bolognaise sauce*
- *Crumbed fish fillets on a lemon and herb salad*
  - *Lamb satay with rice pilaf*
  - *Asian tasting platter*



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*Main Course selections ( 2 choices only)*

- *Slow cooked Mustard crusted roast beef with gluten free demi glaze and seasonal baked vegetables*
  - *Char Grilled Chicken Breast with roasted pepper glaze and steamed English greens*
- *Lamb wellington parcels , buttered mash & steamed vegetables*
  - *Spiced Pumpkin lasagna*
- *Grilled fillets of market fresh fish , lemon and lime burre blanc sauce*
- *Slow baked pork belly, apple glaze and roasted root vegetables*



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*Dessert menu selection ( 2 choices only)*

- *Individual pavlova topped with fresh berry and passion fruit sauce*
  - *Rum and raisin fussed chocolate mousse*
- *Rhubarb & Apple crumble served with double thickened cream*
- *Sticky date pudding ,caramel sauce & clotted cream*
  - *Bread and butter pudding wit crème anglaise*
    - *Chocolate mud cake*
    - *Baked Berry and ricotta cheese cake*

