



## Function Menu

Two course menu \$29.50 p/h - Three course menu \$34.50 p/h  
Choose two dishes each from entrée, main and dessert for alternate drop

### ENTRÉE

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- Pumpkin & Feta Arancini Balls** with red capsicum aioli
- Lamb Kofta Skewers** with tzatziki
- Coconut Crusted Prawns** with mango & chilli salsa
- Salt 'n Pepper Squid** with garlic aioli
- Chorizo & Pumpkin Arancini Balls** with creamy garlic sauce
- Chicken Satay Skewers**
- Bruschetta** with tomato, red onion, fresh basil & feta
- Chefs Tasting Plate** – Chef's choice of 4 items from Entrée menu

### MAIN

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- Chicken** – Filo pastry filled with cooked chicken, ham, blended cheese and plum sauce served with a creamy garlic and parsley sauce atop a seasonal vegetable stack.
- Fresh local fish** in a beer batter with steakhouse fries, salad and our home made tartare sauce
- Roast of the Day** ( **Beef**,  **Pork**,  **Lamb**) served with a seasonal vegetable stack and thick gravy
- Lamb Shank** served with a seasonal vegetable stack
- Roasted Vegetable Filo** served with Chef's salad & smokey tomato chutney
- Twice cooked pork belly** served on a seasonal vegetable stack and a tomato chilli jam on top
- Roasted vegetable risotto** with spinach, pumpkin, red pepper & mushrooms topped with shaved parmesan cheese
- Chicken Parmigiana** – In house made schnitzel topped with Italian-style Napoli sauce and a blend of cheese, served with your choice of chips and salad or seasonal vegetable stack

### DESSERT

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- House made sticky date pudding** with butterscotch sauce and ice cream
- Home-made apple upside down cake** with ice cream
- Pavlova** with fresh fruit salad & Chantilly cream
- Vanilla panna cotta** with wild berries, mango and raspberry coulis
- Home-made passionfruit cheesecake** with Chantilly cream
- Lemon Tart** with raspberry coulis & whipped cream
- White Chocolate & Orange Mousse** encased in puff pastry