

5152 5242

Function Menu

BSCC

Two course menu \$42 p/h – Three course menu \$51 p/h

Choose two dishes each from entrée, main and dessert for alternate drop.

Please allow minimum **7** business days' notice of final numbers and dietary requirements.

Entrées:

- **Crumbed Camembert with Cranberry Sauce on Rocket**
- **Arancini of the Day**
- **Tandoori Chicken Skewers**
- **Salt & Pepper Calamari served with aioli on a Rocket salad.**
- **Prawn Cocktail Plate**
- **Lamb Kofta on Green Salad**
- **Scallops on Pumpkin Puree**

Mains:

- **Chicken Mignon**
Chicken breast wrapped in bacon, oven baked with creamy mushroom sauce, served with vegies stack.
- **Roast of the Day**
A choice of either Chicken, Pork, Beef or lamb & served with roast vegetables and gravy.
- **Blacken Cajun Barra**
Served with mango, coriander salsa and fresh garden salad.
- **Asian Sticky Duck Shanks**
Served on hokkien noodle stir fry.
- **Polenta Stacked:** Served with Spanish onion, semi dried tomato, roast pumpkin, bok choy, red capsicum, kalamatas, & rocket, finished with fetta and balsamic glaze.
- **Eye Fillet**
180gm eye fillet cooked medium, served on garlic mashed, broccolini and choice of pepper or mushroom.
- **Lamb Back Strap**
Oven baked lamb rack served with vegies stack and choice of sauce.
- **Kuro Jumbo Prawns: wild caught red Argentinian charcoal panko crumb.**
Served on linguini with garlic sauce, baby spinach and red capsicum.

Desserts:

- **Individual sticky date pudding served with butterscotch sauce & ice cream.**
- **Black Forrest Cake served with whipped cream.**
- **Chocolate Lava Cake served with Vanilla Ice Cream.**
- **Individual pavlova with raspberry coulis, whipped cream & fresh fruit salad**
- **Mixed Berry cheesecake served with whipped cream.**
- **Freshly cut seasonal fruit salad served with vanilla ice cream or whipped cream.**
- **Lemon Sorbet**