
3 Course Set Menu (1)

Entrees

(your choice of 2 Soups)

Cream of Pumpkin

Cream of Chicken

Cream of Asparagus

Pea & Ham

Mains

Roast of your choice

(your choice of 2)

Pork/Lamb/Beef/Chicken

All served with 3 Garden Fresh Vegetables Demi Glaze

(including Baked Potatoes)

Freshly Baked Bread Roll

Desserts

(your choice of 2)

Bread & Butter Pudding & Hot Custard

Apple Pie & Fresh Cream

Cheesecake or Mudcake served with Fresh Cream

Coffee & Tea

\$25.00 per person
(minimum 20 people)



3 Course Set Menu (2)

Entrees

(your choice of 2)

Satay Chicken & rice

Ham & Asparagus Crepe & rice

Caribbean Curried Beef & rice

Caesar Salad

Greek Salad

Mains

(your choice of 2)

Chicken Kiev

Chicken Florentine

Baked Sirloin served with Mushroom Sauce

Rack of Lamb served with mint infused Demi Glace

All served with 3 Garden Fresh Vegetables

(including Baked Potatoes)

Freshly baked bread roll

Desserts

(your choice of 2)

Apple Pie

Cheesecake

Pavlova

Fresh Fruit Salad

Chocolate Cake/Gateaux

(all served with fresh cream)

Coffee & Tea

\$35.00 per person
(minimum 20 people)



3 Course Set Menu (3)

Entrees

(your choice of 2)

Prawn Cutlets (in batter)

Crumbed Calamari

Garlic Prawns served on bed of rice

Spring Rolls & Sweet Chilli sauce

Mains

(your choice of 2)

Chicken Breast fillet wrapped in Bacon served with Béarnaise sauce and garden fresh vegetables.

Baked Sirloin with Red Wine Jus served with garden fresh vegetables.

Pork Scaloppini with Creamy Mushroom sauce served on a bed of rice with garden fresh vegetables.

Freshly baked bread roll

Desserts

(your choice of 2)

Cheesecake

Pavlova

Apple pie

Sticky date pudding

(all served with fresh cream)

Coffee & Tea

\$39.00 per person
(minimum 20 people)
