

2 COURSE \$55
ENTREE AND MAIN
3 COURSE \$65

DINNER FUNCTION SET MENU

Minimum 30 adults

PLATTERS OF BREADS ON ARRIVAL
GARLIC AND HERB

ENTREE

CHOOSE 2 ENTREES TO BE SERVED ALTERNATELY

CHICKEN AND AVOCADO SALAD
GRILLED CHICKEN TENDERLOINS W AVOCADO, MIXED LEAVES, TOMATO AND CUCUMBER W A HONEY MUSTARD VINAIGRETTE

SALT AND PEPPER CALAMARI
SERVED WITH GREEN SALAD LEAVES W ROASTED GARLIC AIOLI

SALT AND PEPPER PRAWNS
SERVED WITH GREEN SALAD LEAVES W ROASTED GARLIC AIOLI

SEARED RARE BEEF SALAD
EYE FILLET MARINATED IN A TANGY SPICY SAUCE SERVED W GRILLED KUMARA ROCKET LEAVES AND PECAN SALSA

MEDITERRANEAN STUFFED VEGETABLES
TOMATO AND WHITE ZUCCHINI FILLED RICE, HERBS AND SPICES SERVED W A ROASTED GREEN CHILLI AND TURKISH BREAD

MAIN

CHOOSE 2 MAINS TO BE SERVED ALTERNATELY

SERVED W SEASONAL VEGETABLES

FILLET MIGNION
EYE FILLETS OF STEAK SERVED W WHITE AND BROWN BEEF JUS AND A MUSHROOM SAUCE TOPPED W BACON

SOUTH AFRICAN LAMB
SUCCULENT FILLETS OF LAMB, MARINATED IN SPICED APRICOT SAUCE W BACON, SOUR CREAM AND TASTY CHEESE

STUFFED CHICKEN ROON
PAN FRIED THIGH FILLETS STUFFED W HERBED CHICKEN MINCE, CORN AND PISTACHIO WRAPPED IN STREAKY BACON SERVED W A MARSALA SAUCE AND CORN POPS

CHERMOULA SWORDFISH W BOULANGERE POTATO
FIRM FLESHED WHITE SWORDFISH FILLET GRILLED W SPICED CHERMOULA SERVED ON OVEN BAKED BOULANGERE POTATO AND TOPPED W A HERB SALAD

DESSERT

CHOOSE 2 DESSERTS TO BE SERVED ALTERNATELY

TIRAMISU

BANANAMISU

BLUEBERRY CREME BRULEE

CALIFORNIAN WALNUT BUTTERSCOTCH CREME BRULEE

VANILLA PANNACOTTA
SERVED W MIXED BERRIES AND ALMOND BISCOTTI

STICKY DATE PUDDING
SERVED WARM W A BUTTERSCOTCH SAUCE AND VANILLA GELATO

LEMON TART
SERVED WITH SORBET

69 York Road. Cnr of Batt St. PENRITH

\$15 PER CHILD

CHILDRENS SET MENU

12 YEARS AND UNDER

MAIN

CHOICE OF

PENNE PASTA

PENNE PASTA IN A RED SAUCE

FISH AND CHIPS

SERVED W POTATO FRIES, MIXED LEAVES AND TOMATO SAUCE

CHICKEN NUGGETS

SERVED W POTATO FRIES, MIXED LEAVES AND TOMATO SAUCE

DESSERT

GELATO