

SET MENU #1

2 COURSE \$45pp
40 PEOPLE MAXIMUM

MAIN

Glazed baked ham (GF)
(option to change to pork or beef)

or

Baked orange roughly with a lemon & parsley butter (GF on request)
(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Hot apple crumble served with custard & cream

or

Pavlova with cream, fresh fruit & ice cream (GF)

Tea & coffee station

Dietary requirements can be catered for - additional charges may incur

Please note menu and price per head is subject to seasonal change

SET MENU #2

3 COURSE \$52pp
40 PEOPLE MAXIMUM

ENTREE

Soup served with garlic bread

or

Shrimp salad in a cocktail sauce with salad greens (GF)

MAIN

Glazed baked ham (GF)

(option to change to pork or beef)

or

Baked orange roughy with a lemon & parsley butter (GF on request)

or

Crispy chicken filo of the day

(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Hot apple crumble served with custard & cream

or

Pavlova with cream, fresh fruit & ice cream

or

Cheesecake of the day

Tea & coffee station

Dietary requirements can be catered for - additional charges may incur

Please note menu and price per head is subject to seasonal change

SET MENU #3

3 COURSE \$60pp
40 PEOPLE MAXIMUM

ENTREE

Soup served with garlic bread

or

Shrimp salad in a cocktail sauce with salad greens (GF)

or

Sweet chili & honey soy karaage chicken on rice

MAIN

Glazed baked ham (GF)

(option to change to pork or beef)

or

Baked orange roughy with a lemon & parsley butter (GF on request)

or

Crispy chicken filo of the day

or

Slow-cooked lamb shank in a red wine, rosemary, garlic & tomato sauce served on mash

(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Sticky date pudding served with cream, ice cream & caramel sauce

or

Pavlova with cream, fresh fruit & ice cream

or

Cheesecake of the day

Tea & coffee station

Dietary requirements can be catered for - additional charges may incur

Please note menu and price per head is subject to seasonal change