

SET **MENU #1**

**2 COURSE \$40pp
40 PEOPLE MAXIMUM**

MAIN

*Glazed baked ham
(option to change to pork, beef or lamb)*

or

Baked orange roughy with a lemon & parsley butter

(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Hot apple strudel served with custard & cream

or

Pavlova with cream, fresh fruit & ice cream

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 \$48pp
40 PEOPLE MAXIMUM**

ENTREE

Soup served with a bread roll

or

Shrimp salad in a cocktail sauce with salad greens

MAIN

Glazed baked ham

(option to change to pork, beef or lamb)

or

Baked orange roughy with a lemon & parsley butter

or

Chicken pesto & pumpkin filo

(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Hot apple strudel 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 \$56pp
40 PEOPLE MAXIMUM**

ENTREE

Soup served with a bread roll

or

Shrimp salad in a cocktail sauce with salad greens

or

Sweet chili & honey soy karaage chicken on rice

MAIN

Glazed baked ham

(option to change to pork, beef or lamb)

or

Baked orange roughy with a mozzarella crumb

or

Chicken pesto & pumpkin filo

or

Lamb hot pot, cooked in a red wine, garlic & rosemary jus, topped with buttery scalloped potatoes

(Mains served with roast potatoes & seasonal vegetables)

DESSERT

Hot apple strudel 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