



Set Menu

Menu Choices

Entrée

Corn & Bacon Chowder

Home style creamy corn & bacon chowder served with crusty bread

Pea & Potato Soup

A rich & creamy blend with bacon, herbs & celery & served with crusty bread

Taleggio Gnocchi (ks) (v)

Homestyle Potato Gnocchi tossed in a Cream, Taleggio Cheese, roasted Tomato & Rocket Sauce

Penne Salsiccia

Pasta tubes mixed with spicy Italian Sausage, Mushrooms, & Olives, and a Red Wine, Garlic & Tomato Sauce

Roasted Vegetable Lasagna (ks) (v)

Pasta sheets layered with roasted Vegetables and a Ricotta Parmesan Bechamel served with a Tomato & Basil Sauce

Field Mushroom Risotto (ks) (v)

A creamy White Wine Risotto with red capsicum, topped with oven baked herb field mushrooms & parmesan shavings

Spinach & Ricotta Agnolotti (ks) (v)

Jumbo pasta pillows with a Ricotta & Spinach filling draped in a light Tomato & Basil Sauce

Orrechiette Pesto (ks) (v)

Tiny pasta discs mixed through a Basil Pesto sauce with a scattering of Olives & Sundried Tomato petals

Mushroom Pancetta Rigatoni

Long pasta tubes covered in a creamy Mushroom, Garlic, & Pancetta sauce scattered with Peas

Main Course

Chicken Camembert (ks)

Tender Chicken with a Spinach & Camembert Cheese filling served with a Peppercorn Brandy Sauce

Lemon Basil Chicken (ks)

Marinated Chicken Breast drizzled with a Garlic Lemon Sauce

Champagne Buerre Blanc Chicken

Delicate Chicken with a Pancetta, Parmesan, Breadcrumbs & Sage filling smothered in a creamy Champagne Sauce

Beef Eye Fillet

Beef Eye Fillet oven baked and sprinkled with a Red Wine & Peppercorn glaze topped with Beetroot relish

Modern Fillet Mignon

A Tender Fillet steak covered with Port jus and finished off with a crisp Prosciutto shard

Three Point Herb Lamb Racks (Four points + \$2 p.person)

Herb crusted Lamb Racks drizzled with a Red Wine jus

Atlantic Salmon (ks) (+ \$5 p.person)

A fillet of fresh Atlantic Salmon drizzled with a zesty Garlic Lemon Sauce

***All mains are served with a choice of Potato Mash or Roasted Baby Potatoes. Vegetables & Salad Platters are also included**

Dessert

Trilogy of Desserts

Traditional Tiramisu

White Chocolate Mousse

A Frangelico Ricotta Shortbread stack

Almond Mascarpone Crepes

Crepe pockets filled with Grand Marnier Strawberries & an Almond & Mascarpone Cream

Profiteroles

Cream filled profiteroles drizzled with a warm Chocolate Sauce and a puddle of Amaretto Cream

Vanilla Bean & Espresso Semifreddo

A frozen Vanilla Bean and Espresso ice cream mould scattered with toasted Almond flakes and drizzled with warm Honey