

PLATED DINNER MENUS

Menu One

Antipasto Platter (served on platters to share)

Marinated Mushrooms, Semi Sundried Tomato, Fetta cheese, Chorizo Sausage & Honey Baked Ham, olives, artichoke hearts

Rack of Lamb

On Sweet Potato & Grain Mustard Mash with Savoy Cabbage & Pancetta

Cheese Selection

Australian & International Cheese Selection with Dried Fruits & Water Crackers

Entrée & Main \$42.50

Main & Dessert \$48.00

Three Course Menu \$55.00

Menu Two

French onion

Served With Parmesan Crouton

Crisp Duck Breast

Roasted Pink with spiced potatoes sweet baby corn and peach relish

Blackberry, Fresh Apple & Macadamia Nut Pie

Glazed with Blackberry & Vanilla Ice-Cream in Shortbread Ring

Entrée & Main \$49.00

Main & Dessert \$53.00

Three Course Menu \$65.50

Menu Three

Penne Napolitan

Simple and fresh with Rich Napolitan Sauce and Sweet Basil

Lightly Grilled West Australian Snapper

Resting on Potatoes Cakes, Drizzled with an orange-saffron glaze and Bok Choy

Homemade Sticky Date & Toffee Pudding

With Hot Butterscotch & Grand Marnier Sauce with Vanilla Ice-Cream

Entrée & Main \$56.00

Main & Dessert \$56.00

Three Course Menu \$72.50

Menu Four

Mount Barker Chicken Breast

Hot Smoked in Green Tea & Served on Tatsoi & leafy greens with Sweet Aubergine Bruschetta

Char Grilled Tender Ridge Beef Medallions

Topped with Buttered Field Mushroom Coated with a Peppercorn Sauce

Brulee with mango and cinnamon

Rich and creamy with mango and a hint of cinnamon

Entrée & Main \$57.50

Main & Dessert \$57.00

Three Course Menu \$75.00

Minimum of 25 guests apply to all of these Menus

All meats are cooked medium

Fresh brewed Coffee & a selection of Teas are included in all selections.