



Set Menu

3 Course \$55 pp

Choice of 2 x Entrée, Main & Dessert

With this option, must have RSVP's in 14 days prior to event

Entrée

- Prawn cocktail served with Axemans seafood sauce
- Soup of your choice, Potato & Leek, Pumpkin, Chicken & Corn, Cream of Tomato
- Stuffed Mushroom filled with bacon & cream cheese, topped with flakes parmesan
- Spring Roll/Parcels served on a bed of rice with sweet & sour sauce
- Satay Chicken served on a bed of rice & Axemans Satay sauce

Mains * choice of 3

- Roast Meat with roast potato & vegetables * choice of either beef, lamb, pork or chicken
- Grilled Atlantic salmon served on a bed of creamy potato with a white wine parsley sauce
- Chicken Curry served with a seasonal curry medley, Dahl, Riata & poppadom
- Chicken Breast stuffed with Sundried tomatoes & vintage cheddar cheese
- Chicken Parmigiana served on a bed of creamy mash
- Devilled Lamb cutlets served on a bed of creamy potato
- Steak
- Beef Wellington served on a bed of creamy potato

Desserts *choice of 3 desserts

- Raspberry Roulade drizzled with raspberry coolie
- Cheese cake choices available, served with cream
- Black Forest served on a puddle of cream & dusted with chocolate
- Pecan Pie served with cream or ice-cream
- Pavlova served with seasonal fruit & whipped cream
- Apple & Berry crumble served with cream
- Chocolate self saucing pudding served with cream or ice-cream
- Sticky Date pudding served with cream or ice-cream
- Tiramisu

Extra Fruit & Cheese platters \$70

*Prices are correct at time of printing for 2010-2011 season, may be subject to variation