



SAMPLE DINNER FUNCTION MENU

\$35 per person

MAIN COURSE:

(All served with scalloped potato and seasonal greens)

Macadamia crusted chicken breast

Grilled Atlantic salmon topped with avocado salsa

*Sirloin steak served with garlic butter or mushroom sauce
(cooked to order)*

Vegetarian option: Chickpea and lentil filo parcel

DESSERT: (served 50/50)

House made sticky date pudding served with butterscotch sauce and a dollop of double cream

Milk chocolate panna cotta served with mixed berry compote and biscotti