



Function Menu 2015

On arrival

A selection of chef savouries (two hot & one cold)

Smoked salmon on olive crustini

Crab arancini w/pesto aioli

Tomato & feta brushetta

Asian spring rolls w/Sechuan sauce

\$6.50

Duck & Chilli plum rice paper rolls

Beef Satay w/peanut sauce

Ricotta/Spinach golden pastry parcels

Roasted pimento & mushroom souffle

SOUPS

Traditional minestrone w/ Swiss cheese croutons

\$5.50

Tomato / basil & bacon w/dash of chilli

\$5.90

Cream of chicken & mushroom

\$5.90

Sweet potato & leek

\$5.50

Cream of butternut pumpkin & sour cream

\$5.50

Silky chicken & sweetcorn

\$5.50

ENTREES

French chicken w/ roquette salad & mango salsa

\$11.90

Smoked salmon w/chive pancake & mascapone cream

\$12.50

Spinach & ricotta ravioli w/Napoli sauce

\$11.50

Herb crusted calamari w/sweet chilli glaze & lime salt

\$11.90



Entree's continued.....

Stuffed mushrooms w/roasted pimento sauce	\$11.90
Prawn & chicken Spanish paella	\$12.50
Fresh scallop/prawn/calamari/snapper salad	\$12.50
Marinated pork belly w/chilli scallops & crispy noodles	\$12.50
Chicken & chervil ravioli w/Champagne cream sauce	\$12.50

MAIN COURSE

Supreme of chicken & proscuitto/camembert & hollandaise	\$26.90
Atlantic salmon w/baby fig cous cous & mandarin butter sauce	\$27.50
Slow roasted mustard veal w/sage kipfler potatoes & chefs jus	\$25.90
Macadamia lamb rump w/sweet potato mash & rosemary juslie	\$27.90
Chargrilled eye fillet of beef w/potato rosti & mushroom jus	\$28.50
Tenderloin of pork w/caramelised apple & Calvados sauce	\$26.90
24 Hour roasted porthouse w/buttered mash & sauce Bourdeau	\$27.90
Rack of lamb w/herb baby potatoes & port win sauce	\$28.50
Breast of fillet of chicken w/garlic prawns/roasted pimento coulis	\$26.90
Beer battered flathead fillets w/pomme frits & cress salad	\$26.90

All main courses are served w/ seasonal vegetables

Dessert

- Warm ruhbarb crumble w/thick dollop cream & licorice ice cream
- Lemon meringue pie w/blueberry sauce
- Tiramisu w/chocolate fudge sauce & espresso anglaise
- Fresh raspberries/white chocolate & pistachio in baked filo
- Crème brulee w/almond biscotti & citrus sorbet
- Sticky banana crepes w/Frangelico sauce & vanilla ice cream



Desserts continued....

Chocolate mousse cake w/fresh strawberries & cointreau glaze

House pavlova w/vanilla bean cream, peppermint crisp and berry sauce

Double chocolate and date pudding w/butterscotch sauce

All desserts \$7.90

Fromage

Yea vintage cheddar

South Coast Brie

Gippsland shadows of blue

Wild Rye Gourmet fruit bread & water crackers

\$7.90

Freshly brewed coffee and assorted tea

Complimentary with two & three course menu