

# Set Menu

## Option



\$ 36 two course

\$ 45 three course

### Entree

Tapas selection of smoked salmon, cured meats, roasted vegetables marinated olives, squid, skewers, dip grilled Turkish bread and more chefs surprises

or

### Entrees

Roasted pumpkin, cumin and feta soup w grilled Turkish bread

Spinach, ricotta and cashew cannelloni with napolitana sauce and parmesan shavings

### Mains

Roasted porterhouse steak served on herbed mash potato with broccolini, grilled Swiss brown mushroom with red wine glaze

Oven baked Atlantic salmon fillet with potato, zucchini, and corn fritter with bok choy and seeded mustard cream sauce

Cajun spiced crispy skinned chicken breast served on pumpkin, zucchini and Swiss cheese frittata, broccolini with capsicum couli

\* Mains served with mixed leaf garden salad

### Desserts

Apple, cinnamon and toasted almond crumble with king island double cream

Chocolate brownie served with Belgium chocolate and baileys sauce with scorched almond ice cream

\*Minimum booking of 20 people on set menus. Menu subject to change. All prices are GST inclusive