*Group Dinners*

***-****Please select 2 choices per course to be served alternate*

 *Three Course $45*

 *Two Course $39*

# Entrée served alternate

*Hot options*

*\*Pumpkin ravioli served with a creamy sauce*

*\*Chicken satay skewers accompanied with rice and a creamy satay sauce*

*\*Confit pork belly served with rice and caramelised apple wedges*

*\*Bite sized chicken fajitas served with avocado salsa*

*\*Creamy garlic prawns served on a bed of fragrant rice*

*\*Creamy pumpkin soup served with ciabatta bread*

*Cold options*

*\*Turkey and avocado stack*

*\*Chicken Caesar salad, mixed lettuce, bacon, parmesan cheese and freshly*

 *baked croutons served with a homemade Caesar dressing*

*\*Thai beef salad. Marinated in a ginger, garlic, chilli and fresh coriander, served with mixed lettuce, crunchy noodles and a cucumber mint Tzatziki*

*\*Prawn salad, mixed lettuce served on a crunchy noodle nest*

*\*Vegetarian frittata*

*Mains served alternatively*

\**250gram porterhouse steak served with potato Rosti, seasoned vegetables and red Wine jus*

*\*Miso barramundi served with Asian greens on a creamy garlic and shallot mash*

*\*Slow braised Lamb shank in a rosemary and stout sauce rested upon a creamy mashed potato.*

*\*Chicken breast wrapped in prosciutto served with sweet potato mash and string beans with a chicken Beurre Blanc*

*\*Vegetable lasagne served with a sweet potato couscous*

*\*Potato gnocchi served with a tomato pasta sauce which has been seasoned to perfection*

*\*Chicken breast filled with pine nuts, pesto and cheese served with garlic mash and seasonal vegetables*

*\*Beef wellington served with potato Rosti, seasonal vegetables and a red wine jus*

*\*Salmon broiled seasoned with breadcrumbs, garlic, lemon and butter served with a crunchy potato Rosti, Bok Choy finished in a lemon dill cream sauce*

*\*Pork cutlet served with seasonal vegetables and apple sauce*

*Dessert served alternatively*

*\*Poached pears, full pears that have been slowly poached in red wine and served with vanilla bean ice cream*

*\*Sticky date pudding served with butterscotch sauce and ice cream*

*\*Chocolate Brownie with Tim Tam ice cream*

*\*Individual Pavlovas served with fresh double cream and seasonal berries*

*\*Midori Pannacotta with a citrus and berry syrup*

*\*Lemon vanilla cheesecake served with ice cream*

*\*Chocolate mousse served with fresh seasonal*

OR