

## **~Function Menu~**

~ Breads On Arrival

~

### **ENTREES**

*Tandoori chicken salad served on a poppadam with melon mint salsa & lime yoghurt dressing*

*Plum tomato, capsicum, mushroom and fetta tart with rocket and parmesan salad*

*Greek style salad with marinated tofu*

*Salad of beef fillet , rocket , parmesan and roasted capsicum on garlic bruschetta*

*Goats cheese asparagus and smoked salmon salad with walnut oil dressing*

*Cajun spiced squid salad with mixed salad leaves ,cherry tomatoes & lime mayonnaise*

### **Mains**

*~Lamb shanks slow-braised in Shiraz, sun-dried tomato, honey and mustard, on a caramelized bacon and leek studded mash*

*Parmesan and polenta cakes , grilled swiss brown mushrooms , blistered cherry tomatoes , goats cheese and a red pepper reduction*

*Medium rare pan seared salmon fillet, served on a asparagus ,lemon and herb risotto*

*~Prime 300grm eye fillet served w roasted mushrooms , French beans, chat potatoes and a port jus*

*Oven roasted 300gm pork cutlet served on jasmine rice with asian greens and a tangy plum jus*

*~Spinach and ricotta ravioli with sun-dried tomatoes, olives, & grilled bell pepper served in a garlic basil cream*

*~Today's Freshest Fish,*

*Tender chicken pieces and king prawns cooked in an Indian style korma sauce served with jasmine rice and poppadam*

*Penne pasta with chicken and king prawns in a puttanesca style tomato sauce with chorizo sausage, olives, garlic, shaved parmesan and rocket leaves*

*Chilli ginger king prawn and crab tossed through pasta spirals, with spring onion, coriander and coconut sauce.*

~