



FUNCTIONS MENU

1.1.1 \$35 1.2.1 \$38 2.2.2 \$40 2.3.2 \$44 3.3.3 \$43

Entree

Prawns seasoned in sea salt water, sitting on green lettuces, red capsicum, sundried tomato, tobasco, parsley and mayo dressing

Seared spiced chicken skewers arranged with avocado, roast cherry tomato, almond and lettuces drizzled with cream curry sauce

Duck leg slowly roasted sat on diced potato, topped with caramelised onion and a red currant sauce

Cajun squid rings dusted with salt and pepper flour, fried golden brown accompanied with chilli tomato jam

Thai crab, prawn and barra fritters of chilli, soya, cumin, coriander, basil, lemon and shallots, cooked until golden brown on Asian salad

Main

Eye fillet rubbed with seasoning and herbs, slowly roasted and served with spinach, roast cherry tomato, mushroom and jus-lie

Grilled barramundi topped with a nutty cheese crust in its own pan juices, drizzled with garlic sauce

Chicken breast seasoned, filled with cheese and bacon, rolled in puff pastry served on a light chicken jus

Crumb veal medallions, lightly crumb, seasoned, cooked until golden brown with a mushroom cream sauce

Rack of lamb, slowly roasted with a mint wholegrain mustard crust nestled by tomato compot relish

Pork sirloin, pan fried to perfection with apple and brandy maple glaze

Desserts

Vanilla bake cheesecake with raspberry sauce, icecream and cream

Favova stack of strawberries, cream and passionfruit pulp

Classic chocolate cake with chocolate ganach & chocolate butter cream

Apple crumble with vanilla anglaise, cream and ice cream

Sticky date pudding served warm, dressed with butterscotch sauce, icecream and cream