



M E N U

Select one item per course only

ENTREE

Tandoori chicken with Caesar salad
Pumpkin and ginger soup with fresh coriander
Spinach and Ricotta ravioli with pesto sauce and shaved aged pecorino

MAIN COURSE

Butter chicken with Jasmine scented rice
Slow-Cooked beef brisket with roasted vegetables.
Pumpkin gnocchi with wild mushrooms, semi dried tomatoes and white wine sauce

DESSERT

Chocolate fondant with chantilly creme
Fried Churros with Dulce de leche and chocolate Ice Cream
Seasonal Fruit Platter





BUFFET MENU

ENTREE

Caesar salad with shaved pecorino
Green garden salad with quinoa
Risoni pasta salad with roast pumpkin, pine nuts and rocket
Roast potato, mustard and shallot salad
Greek-style salad with Roma tomato, Lebanese cucumber,
Kalamata olives and Australian feta

COLD MEAT SELECTION

Selection of double-smoked ham, salami, hot-smoked turkey breast
Condiments and mustards

HOT FORK DISHES

NB: Please choose any three of the following options

Oven roasted chicken with roasted vegetables
Stir fried beef with Asian vegetables
Fish goujons with wedges and aioli
Beef lasagne with bechamel sauce
Penne pasta bake with creamy cheese, smoked bacon and mushroom
Lamb korma with Jasmine scented rice
Butter chicken with saffron rice

DESSERT

Selection of cakes, pastries, fruit flans, mousses and crème
Tropical fresh fruit platters
Assorted ice cream with fruit compote and soft lollies
Freshly brewed coffee and tea served on request with rocky road

