

2010 Pre-Xmas Menu No 1

SOUP

Roasted pumpkin soup with chives & goats cheese soubise's

MAIN

Roast turkey breast served with roasted cocktail potatoes and hollandaise sauce and cranberry glaze

DESSERT

Christmas pudding served with brandy custard and ice-cream

2 Course Menu: Main Course, Dessert \$18.00

3 Course Menu: Soup, Main Course, Dessert \$22.00

2010 Pre-Xmas Menu No 2

ENTREE

Dukkah dusted chicken tenderloins served on a rocket, Spanish onion and sundried tomato salad nestled on a bed of grilled haloumi cheese and finished with sticky balsamic vinegar

MAIN

Roast turkey breast and glazed honey ham served with roasted sweet potato mash and red wine jus

Line caught snapper fillet on creamy mash potato and creamy garlic prawn sauce

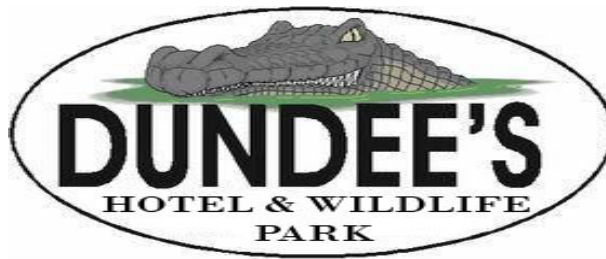
DESSERT

Individual New York cheese cake topped with raspberry compote and a drizzling of white choc

2 Course Menu: Main Course, Dessert \$22.50

3 Course Menu: Entree, Main Course, Dessert \$29.50





2010 Pre-Xmas Menu No 3

ENTREE

Retro prawn cocktail rested on a bed of crisp iceberg lettuce, sundried tomatoes Marie rose dressing and fresh lemon wedge

MAIN

Oven baked chicken breast stuffed with Danish feta, steamed baby spinach, and toasted pine nuts nestled on a creamy roasted vegetable risotto then drizzled with roast capsicum coulis

200g char grilled porterhouse steak served with sautéed mushrooms and steamed broccolini then drizzled with a rich Shiraz and red currant glaze

DESSERT

Individual Christmas pudding served with brandy custard and vanilla bean ice cream

Tia Maria pannacotta served with homemade biscotti, Chantilly cream on a bed of strawberry and mint salad chocolate ganache

2 Course Menu : Main Course, Dessert \$25.50

3 Course Menu: Entree, Main Course, Dessert \$32.50

All meals are served with fresh seasonal Salads or Vegetables (please select), Bread Rolls, Tea or Coffee, and tables are clothed with white linen.

Room Hire/Hold Fees and Deposits Room Hire /Hold Fees are non-refundable and is payable at time of booking. Payment in full and final numbers is required 7days prior to the event.

Function Area 1(off Dining Area): For bookings under 50 persons: Room Hire is \$100. If you require a Bar Person the cost is \$20.00 per hour (minimum 2 hours).

For bookings over 50 persons no extra charges apply. However, a non-refundable Function Hold Fee of \$100 which is deducted from your final account is payable at the time of booking.

