



December Menu 2011

\$20 p/p
3 main

\$29 p/p
2 entrée
2 main

\$29 p/p
2 main
2 dessert

\$35 p/p
2 entrée
2 main
2 dessert

\$40 p/p
2 entrée
3 main
2 dessert

\$45 p/p
3 entrée
3 main
3 dessert

ENTRÉE

Herb Marinated Lamb Skewers

Served with jasmine rice & a minted yoghurt

Oven Roasted Vegetable Ragout Filo Parcels

Served with a rocket & parmesan salad

Salt and Pepper Squid

Served on a beanshoot salad with a sweet soy dressing & fresh lemon

MAIN

Char-grilled Sirloin Steak

Served on a creamy mash with dutch carrots, green beans and a garlic & parsley butter

Pan-fried Atlantic Salmon Fillet

Served on sautéed bok choy & baby spinach topped with a roasted capsicum coulis

Chicken Kiev

Stuffed with creamed spinach & pinenuts served on a pumpkin & parmesan risotto

DESSERT

Baileys & Scorched Almond Ice Cream

Served in a brandy snap basket with a mixed berry coulis

Chocolate & Hazelnut Fudge

Served with a white chocolate gnash & fresh strawberries

Individual Lemon Cheesecake

Served with a passionfruit puree

This menu will be used for all set menu functions in December.
Vegetarian options are available where necessary

Please direct any queries or special requests to Tom or Dan on 8223 6879 – We will then liase with head chef Scott Gurnick and do our best to accommodate your needs

Optional \$3 per head for Christmas decorations on table – Bonbons, Party poppers, napkins etc.