



## *A la Carte Menu*

*( Minimum 20 Adults )*

*Two Course Menu (main & dessert only)      \$39.00 per person*

*Three Course Menu      \$45.00 per person*

## Entrées

*Tempura Prawns tossed with Mercian and Homemade  
Sweet Chili Sauce*

*Salt and Pepper Squid served with Dill Mayo and a  
Salad of Asian Herbs,  
Bean Shoots and Pickled Cucumber and Lime*

*Bed of Zucchini Pancakes served with sautéed Prawns,  
Baby English Spinach  
and homemade Aioli*

*Tandoori Chicken Skewers - tender pieces of Chicken  
marinated in Tandoori Marsala,  
grilled and served with Yoghurt Cucumber Dip and Rice*

*Comfit Duck Salad served with Fennel and Champagne  
Vinaigrette*

*Antipasto Vegetarian Platter with Roasted marinated  
Asparagus, Eggplant,  
Zucchini, Artichokes and grilled Capsicum*

## Mains

*Pan-seared Escalopes of Veal topped with a Prawn &  
Avocado Creamy*

*Tomato sauce served with baked Potatoes*

*Salmon on Niçoise Style Warm Salad with Beans, Olives,  
Cucumbers, Tomato, Potato, Egg, Capers, White Anchovy  
and Aioli*

*Grilled Lemon-Marinated Chicken Breast with Parmesan  
Mash,*

*Green Beans and a Cream and Chive sauce*

*Vegetarian Pasta with Saffron Linguini, Char Grilled  
Vegetables*

*and Pesto Cream*

*Char-grilled Aged 300g Black Angus Scotch Fillet served  
with*

*Deep Fried Onion Rings and Red Wine Sauce*

*Baked Wild Barramundi (seasonal) with Tomato Salsa and  
Roasted Potato*

*Served with Beurrebiano Sauce*

*Half Lobster Mornay (extra \$10)*

## Dessert

*Lemon and Passion Fruit Tart with Lemon Sorbet or Ice cream*

*Traditional Pavlova*

*Warm Sticky Date Pudding with Butterscotch Sauce*

*Crème Caramel with seasonal Berries*

*Fresh Fruit Salad with Cream or Ice Cream*

*Vanilla Custard topped with Wild berries*

*Cheese Platter for One*

*All meals served with Fresh Bread Rolls, Tea and Coffee*



*(Prices are subject to change without prior notice)*