

ENTRÉE | one choice per guest

ENTREE TASTING PLATTER (Includes all three items)

Lamb Kofta served with minted yoghurt (GF)

Peking Duck on a bed of garden salad (GF)

Seafood Cocktail dressed in a creamy seafood sauce (GF)

VEGETARIAN ENTRÉE: Ratatouille Filo Parcel served with goats cheese and salad (V)

MAIN COURSE | one choice per guest

Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)

Baked Barramundi Fillet, Cooked with Ginger and Lime, Dressed in a Coconut Veloute, served with wild rice and vegetables (GF)

Chargrilled Beef Eye Fillet cooked “medium” with a port wine jus, served with potato and seasonal vegetables (GF)

Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)

VEGETARIAN MAIN COURSE OPTIONS | one choice per guest

Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)

Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA, COFFEE & CHOCOLATES

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling

Wines Selection of Beers & a range of Spirits

Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE: Main Course Menu Selections** are to be provided at the time of booking.