

## Sit Down Alternating Menus

(Minimum 25 people for these packages)

### \$15 Package

#### Entree

- Spring Rolls w/ sweet chilli sauce (4 pcs)
- Moroccan Wedges w/ sweet chilli & sour cream

#### Mains

##### **Chicken Schnitzel**

Whole Marinated Chicken Breast Schnitzel, served with beer battered chips, homemade gravy & fresh garden salad

##### **Beef Schnitzel**

Tenderised, marinated & crumbed veal schnitzel, served with beer battered chips with homemade gravy and fresh garden salad.

##### **Vegetarian Option - Veggie Burger:**

Haloumi Cheese, Eggplant, Zucchini & Mushrooms with beetroot, lettuce, tomato & sweet chilli aioli on a fresh bread roll courtesy of Croissant D'or served with beer battered chips & tomato sauce

#### Desserts Package (\$5 extra)

Selection of tasty cakes, pastries & tarts from an extensive selection served with vanilla bean ice cream or chantilly cream. Check with the chef upon ordering to see what selections are available or to make any special requests (max 2 types per booking & 1 piece per person)

#### Drinks Package

2hr option of basic spirits and post mix beverages (RSA adherent) \$35.00pp. Bottled non-premium beer included.

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### \$25 Package

#### Entree

- Garlic Bread
- Pesto Parmesan Bread

#### Mains

Succulent 300g char-grilled chicken breast served with beer battered chips, thick creamy garlic & chive sauce & fresh garden salad

BBQ beef spare ribs slow roasted in delicious homemade smoky bbq sauce served with roast potatoes covered in melted cheese, sour cream and shallots

##### **Vegetarian Option - Fettuccini Primavera:**

Thick fettuccini coated in grilled capsicum, mushroom, zucchini, eggplant & homemade pesto, topped with parmesan & fresh parsley

#### Desserts Package (\$5 extra)

Selection of tasty cakes, pastries & tarts from an extensive selection served with vanilla bean ice cream or chantilly cream. Check with the chef upon ordering to see what selections are available or to make any special requests (max 2 types per booking & 1 piece per person)

#### Drinks Package

2hr option of basic spirits and post mix beverages (RSA adherent) \$35.00pp. Bottled non-premium beer included.

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## *Gourmet Package \$35*

### **Entree**

- Crisp Japanese crumbed prawn cutlets w/ Homemade tartar sauce (3pcs)
- Homemade Thai chicken balls w/ coconut & lemon grass sauce (2pcs)

### **Mains**

Grilled Atlantic Salmon & Quinoa Salad

Char - Grilled fillet Atlantic salmon on a bed of quinoa salad, (quinoa, roast pumpkin, grilled capsicum, cashews, red onion, fresh mint & dill) & grilled asparagus topped with a fresh cucumber & buttermilk sauce

Maple, Sage & Mustard Pork Sirloin

Char – Grilled pork sirloin coated in a thick, sticky maple, sage & mustard glaze, served on creamy mash potato & grilled pear, cherry tomatoes & green beans

### **Vegetarian Option - Eggplant Parmigiana:**

Thin fillets of crumbed eggplant topped with Napoli sauce and melted parmesan cheese, layered with pesto, pumpkin & feta salad & drizzled with balsamic reduction.

### **Desserts Package** (\$5 extra)

Selection of tasty cakes, pastries & tarts from an extensive selection served with vanilla bean ice cream or chantilly cream. Check with the chef upon ordering to see what selections are available or to make any special requests (max 2 types per booking & 1 piece per person)

### **Drinks Package**

2hr option of basic spirits and post mix beverages (RSA adherent) \$35.00pp. Bottled non-premium beer included.