

## Alternate Serve Packages

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### Set Menu A

Designed by you | Minimum 30 pax | Kids under 10yrs 50% of price

#### Two Course Set Menu

(includes garlic & herb bread)

Entrée & Main

OR

Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

### Three Course Set Menu

(includes garlic & herb bread)

Entrée, Main & Dessert

Select Two from Each Course for Alternate Serves

### Menu Selections

Select two dishes from each course to be served to all guest alternately

#### Entrée Selections

Roasted Cream of Pumpkin soup (V)

Potato and Leek soup with herbed croutons (V)

French Onion soup with Gruyere cheese croutons

Roasted Stuffed Mushroom

- with Israeli couscous, herbs, roasted capsicum, pumpkin, garlic, e.v. olive oil (Vegan)

Honey Melon with prosciutto di Parma, shaved Grana Padana

Beef & Pork Lasagne with slow cooked Bolognese sauce

Penne Pollo e Funghi, pasta with wild mushrooms in creamy porcini sauce

Penne Alla Norma vegetarian pasta dish with fresh ricotta, eggplant and Napoletana sauce (V)

Calamaretti Fritti- fried Hawkesbury calamari dredged in lemon pepper flour, lemon aioli

Pressed Pork, Veal & Chicken Terrine, burnt apple puree, pickled apple, fried crispbread

Pork, Veal, & Ricotta Meatballs in House made Napoletana sauce

Parmigiana Festiva

- layers of thin char-grilled eggplant, melted mozzarella, napoli sauce

- topped with soft, creamy stracciatella cheese and grated parmesan (v), (gf)

### Main Selections

Chicken Involtini wrapped in Prosciutto Di Parma

- with ricotta, thyme, & sage, sun dried tomato, tarragon cream sauce

Chilli Garlic Prawns

- served on toasted polenta with napoletana sauce

Braised Lamb Shanks

- served with desiree mash, steamed seasonal veg

Cashew Crusted Chicken Breast topped with tiger prawns & garlic sauce,

Grilled Salmon Fillet

- served with crisp crushed potato, carrot puree, lemon butter sauce

Oven Roasted Pork with crisp crackle

- served with cranberry salad, honey mustard dressing

Chicken Parmigiana

- herb & parmesan crumb, leg ham, melted mozzarella, napoletana sauce, shredded parmesan cheese

Beef & Mushroom Pie

- house made whole pie with mushroom sauce

### Desserts

Sticky Date Pudding with Butterscotch Sauce

Limoncello, White Chocolate & Raspberry Trifle

Salted Caramel Cheesecake with whipped cream & lemon sorbet

## Set Menu B

### Menu Selections

Select two dishes from each course to be served to all guest alternately (includes garlic & herb bread)

### Entrée & Main

### Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

## Three Course Set Menu

### Entrée, Main & Dessert

Select Two from Each Course for Alternate Serves (includes garlic & herb bread)

### Entrée Selections

Choose from all of Menu A and

Oysters Natural – Plate (5)

Oysters Kilpatrick or Mornay – Plate (5)

Prawn & Scallop Linguine, Aglio, Olio, Pepperoncini & Italian herbs

Garlic Chilli King Prawns (4) in Extra Virgin Olive oil and Napoletana sauce

Arancini – fried saffron risotto balls with three cheese centres

Carpaccio Di Manzo

- eye fillet carpaccio with gorgonzola cream & caper sauce, shaved parmesan

Chicken Roulade

- wrapped in crispy prosciutto, filled with ricotta & herbs, tarragon cream sauce

Corn & Zucchini Fritters

- with avocado & cashew cream (vegan, gf, df, grain free)

### Main Selections

Choose from all of Menu A and:

Involtini Di Vitello

- tender veal wrapped in prosciutto with ricotta, thyme, sage, fire roasted capsicum, tarragon cream sauce

- served with baby roast potatoes, peas & pancetta

Chilli Garlic Prawns (6)

- served on toasted polenta with napoletana sauce

Guancia Di Manzo

- slow cooked beef cheek braised in red wine, served with soft polenta, caramelised carrots & green beans

Oven Roasted Beef Scotch Fillet served mid rare/medium

Slow Cooked Roasted Lamb Shoulder

Grilled Saltwater Barramundi

- from Cone Bay WA, served with lemon & herb potato, steamed beans

Confit Pork Belly (gf)

- with poached pear, herbed sweet potato mash. steamed cauliflower or green beans, red wine jus

### Desserts

Choose from all of Menu A and:

Individual Meringues, berries, whipped cream, passionfruit syrup

Kahlua Tiramisu

Vanilla Pannacotta served with berry coulis & pistachio cream

Citrus Tart Served with Berry Coulis and Chantilly Cream

### Cake as Dessert

Bring your own cake and have our Chef's serve it for dessert (pricing applicable to all menus)

Cake cut by our Chef's and served on platters \$1.00pp

Cake cut by our Chef's and served on individual plates \$2.00pp

Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.00pp

All prices quoted are GST inclusive. Prices Valid from 1 October 2019 and are subject to change without notice.