

# A La Carte Menu

Our A La Carte Menu can be enjoyed as an alternative for any of our packages.

- Main & Dessert: \$40
- Entrée, Main & Dessert: \$50

## Entree

- Tuscan Minestrone Soup with Shaved Parmesan & Fresh Basil
- Chicken & Sweet Corn Soup with Chives
- Carrot & Ginger Soup with Herbed Croutons
- Chicken Caesar Salad with Crispy Pancetta
- Smoked Salmon Caesar Salad with Crispy Pancetta
- Crispy Calamari with Plum Sauce

## Main

- Succulent Lamb Shanks served upon Creamy Mashed Potato & Seasonal Vegetables
- Pan Seared Chicken Fillet wrapped in Prosciutto with Polenta Cake & Sesame Green Vegetables
- Baked Salmon with Orange Zest Risotto & Baby Vegetables with a Beurre Blanc Sauce
- Scotch Fillet or Porterhouse Steak with Garlic & Rosemary Kipler Potatoes with a Port Wine Jus
- Herb Encrusted Rack of Lamb with Sweet Potato Mash, Green Vegetables & Rosemary Jus

## Dessert

- Sticky Date Pudding with Cream Anglaise
- Bush Plum & Raspberry Cheesecake with Berry Coulis
- Citrus Tart with Mango Coulis & Double Cream
- Cheese Platter with Fruit & Lavash Bread

## Further Details

- Minimum 50 People for Lunch
- Minimum 70 People for Dinner
- Alternate selection available for over 100 people
- Please Note: Special Dietary Meals require one week's notice prior to the function

