



### **Entrees**

Chilled jumbo prawn cocktail

Chickpea ragout with tomato salsa, fresh herb , olive oil & fresh basil leaves (V)

Beef salad, rare fillet of beef with rocket, tomato & shaved Parmesan

### **Mains**

Spaghetti marinara, fish prawns & steamed mussels with a chilli tomato sauce Or cream sauce

Salt & pepper calamari with lime, chilli & coriander

Grilled barramundi fillet with green beans, almonds & kipfler potatoes

Sirloin 300g pasture beef

### **Desserts**

Double chocolate brule with almond biscotti, coconut & mandarin bonbons

Iced nougat cassata with strawberry and balsamic reduction

Chocolate filled "bombolinos", passionfruit curd & cinnamon ice cream

Assorted gelato & tangy sorbets with almond wafer

2 course \$55 per person

3 course \$65 per person

All prices inclusive of GST. All ingredients not listed.

Minimum requirement of 10 people and not valid with any discounts.

Weekend Surcharge \$3.50 per person, Cake charge \$5.50 per person. No split bills