

\$40 per head
Minimum 20 people

Entree

Pumpkin Soup

Traditional pumpkin soup served with a dollop cream

Salt and Pepper Calamari

Served with a side of homemade aioli

Mains

Duo of Roasts

A combination of roasted lamb and pork served with seasonal roasted vegetables and traditional accompaniments

Roasted Pumpkin Risotto

Gorgeous flavours of caramelised onion, pine nuts and roasted pumpkin in a creamy textured risotto

Stuffed Chicken Breast

Chicken breast, pocketed with a creamy cheese, pear and macadamia stuffing and served a top a peppered potato mash, drizzled with a muscat reduction

Dessert

Sticky Date Pudding

Served with port macerated dates and butter scotch schnapps sauce

Black Forest Experience

Decadent chocolate brownie layered with a chocolate meringue mousse and Kirsch infused cherries

Panna cotta

Vanilla and white chocolate panna cotta with a passionfruit pulp

Options:

2 Courses only- \$35 per head
Additional Vegetarian dishes

Menu Valid Until: 31 December 2009