

## SET MENU

Option 1 (\$47.50 pp)

Bread & Dips to Start

### Mains

Pistachio crusted chicken breast with roasted root vegetables, beetroot puree a rocket and feta salad finished with balsamic reduction and crispy skin.

*or*

Angus Scotch fillet served with a potato, rosemary and bacon cake, garlic butter broccoli, green bean and spinach finished with a red wine jus.

*or*

Fresh Fish pan-fried and served with saffron and red pepper pilaf, asparagus wrapped in pancetta topped with béarnaise sauce and a crisp pesto tiger prawn.

### Dessert

Baked Cheesecake of the day

*or*

Triple Chocolate Brownie

Option 2 (\$59 pp)

**Entrée**

Classic shrimp and avocado cocktail bound with marie rose sauce served on cos lettuce with lemon wedge

*or*

Laksa - Poached chicken with mung beans, coriander, cashews, spring onion and udon noodles in a mild laksa broth

*or*

Sliced Lamb rump served over Mediterranean vegetables with pearl couscous, fresh basil, feta cheese and balsamic reduction.

**Mains**

Pistachio crusted chicken breast with roasted root vegetables, beetroot puree a rocket and feta salad finished with balsamic reduction and crispy skin.

*or*

Angus Scotch fillet served with a potato, rosemary and bacon cake, garlic butter broccoli, green bean and spinach finished with a red wine jus.

*or*

Fresh Fish pan-fried and served with saffron and red pepper pilaf, asparagus wrapped in pancetta topped with béarnaise sauce and a crisp pesto tiger prawn.

**Dessert**

Baked Cheesecake of the day

*or*

Triple Chocolate Brownie