



DINNER BANQUET MENU

Bread

Dinner Rolls, Wood Fired Bread with Butter

Entrée choice

Mesculin Baby Greens with Cucumber, Cherry Tomatoes, Balsamic Onions
w/ Italian Balsamic Dressing

Traditional Caesar Salad Garnished With Parmesan Cheese & Lemon Wedge

Herb and Garlic Roasted Portobello Mushrooms with Goats Cheese
Topped by a Watercress and Tomato Salad

Mains Choice

Whole Roasted Garlic, Roast Capsicum, Tomato, Basil, & Potato Gnocchi Sautéed and Tossed
in a Pesto Olio Sauce Topped with Fresh Shaved Parmesan Cheese

Chicken Breast Schnitzel Served With Gravy, Chips, & Salad

Grilled 280g Sirloin Steak with Chips and Salad

Fresh Salmon Fillet crusted With Sesame Seeds Served atop
A Warm Shanghai Noodle and Vegetable Salad

Desserts Choice

Chocolate Rocher Mousse Cake with Vanilla Crème Anglaise
Banana Cheese Cake with Berry Compote and Chantilly Cream

Over ten People 2 course - \$32 Per Person
Under ten people 2 course - \$35 Per Person

Over ten people 3 Course - \$36 Per Person
Under ten people 3 course - \$39 Per Person
