



## Group Luncheon Set Menu for a minimum of 15 Guests

**2 Courses - \$48**

**3 Courses - \$59**

### Select 2 items only from each course

(will be served as alternate drop, unless pre-ordered by guest's name)

#### ENTREE

Creamy pumpkin soup with crusty bread roll & butter (*v, gfo*)

Spring vegetable risotto with parmesan crisp (*v, gf, dfo*)

Smoked salmon croquette with side salad and vinaigrette dressing

Coronation chicken and potato salad (*gf*)

#### MAIN COURSE

Vegetarian Crepes – Chef's selection of vegetables in a creamy leek and mushroom sauce (*gf, v*)

Macadamia & herb crust Barramundi, chat potatoes, steamed greens & lemon wedge (*df, gf*)

Chicken in a creamy apple brandy sauce, served with potato gratin & steamed greens (*gf*)

Honey Baked Ham with caramelised pineapple, potato gratin & side salad (*gf*)

Sicilian meatballs in Napoli sauce with baked polenta & steamed greens (*gf*)

Beef & Burgundy – rich beef & red wine casserole with potato gratin and steamed greens

#### DESSERT

Strawberries and cream roulade served with mixed berries and cream (*gf*)

Tangy lemon Cheesecake with lemon curd drizzle and ice cream (*gf*)

Crepe Suzette - light crepes with classic orange and Cointreau sauce, ice cream and berries (*gf*)

Flourless chocolate cake with ice cream and berries (*gfo*)

Fresh fruit and cheese platter



## *Terms & Conditions*

- Out of hours bookings – by arrangement (extra charges may apply.)
- Minimum 3 business days' notice required for booking.
- Deposit – 30% at time of booking.
- Deposit refundable as follows: – more than 72 hours' notice: 100% refund, 48-72 hours' notice: 50% refund, less than 48hours – no refund.
- Final confirmation of guest numbers required 2 business days prior to booking.
- Final payment to be made on confirmation of final numbers.