



3 Course Gold Menu

\$65 per head

Entrée

* Choose from

Grilled Beef Meatballs in Napoli Sauce
topped with Parmesan Cheese

or

Bruschetta with Sundried Tomatoes, Olives,
Feta with a Balsamic Glaze

Mains

* Choose from

Braised Lamb Shank slow cooked in Tomato, Wine & Fresh Herbs
on a bed of Creamy Mash

or

Pan Seared Chicken Breast on Creamy Mash, Baby Carrots
with a Creamy Seeded Mustard Sauce

Vegetarian Options

Creamy Mushroom Linguini topped with fresh Chives and Shaved Parmesan

Something Sweet

* Choose from

Vanilla bean Panna Cotta served with Berry Coulis

or

Homemade White & Dark Chocolate Mouse with
Cream & fresh Strawberry

* Note : Menu selections apply to groups of 20 or less & any dietary requirements must be advised 7 days in advance. For groups over 20 menu selection is based on an alternative drop scenario