

Set Menu #1 - 2008



Entrée

Share platters of - Adelaide Hills olives, feta, char-grilled Turkish bread w/ cold pressed extra virgin olive oil, dukkah & balsamic vinegar, crispy basil chicken strips w/ wasabi mayo, salt & pepper squid w/ chilli, lime & ginger dipping sauce, house made kofta meatballs, lemon thyme & mushroom arancini balls.

Main

300g MSA Rump Steak char grilled to your liking with a choice of gravy, pepper or mushroom sauce and the Sceptre's famous scalloped fries.

or

Saltimbocca Chicken Breast, wrapped with prosciutto & sage on a pea & mushroom risotto cake and finished with a veal jus

or

Pumpkin, Feta & Tomato Filo Parcel with crisp snow peas & roasted capsicum coulis

Dessert

House Made Self Saucing Chocolate Pudding with fresh whipped cream

3 Courses, as listed, \$42.00 per person

Conditions apply

Minimum of 12 people, deposit may be required and bookings essential

