

Set Menu # 2 - 2008



Entrée

Antipasto Platters with
Vodka Cured Salmon, Pickled Squid, Oysters, Roast Vegetable Frittata,
marinated Adelaide Hills Olives, a selection of Dips & char-grilled Turkish Bread

Main Course

350 Gram Grain Fed Scotch Fillet, char-grilled,
with Sea Salt & White Balsamic Baked Potatoes, Asparagus & Port Jus

or

Roasted Chicken Breast seasoned with Paprika, Lemon Zest & Black
Pepper, on Dauphenoise Potato Gratin with a creamy Swiss Brown
Mushroom Chasseur Sauce

or

Mediterranean Vegetable Stack with Baked Polenta,
char-grilled Haloumi, Roasted Capsicum Coulis & Rocket Pesto

Salad Greens or Vegetables to Share

Dessert

Classic Tiramisu with Cointreau Strawberries & a sticky Kahlua Sauce

\$49 per head all-inclusive 3 course meal

If you would like to include a drinks package there are many options available and we
can tailor a package to suit your needs. We have a very extensive Wine list which
can cater for any budget.

Here is an example.....

Coopers Pale Ale & Carlton Draught on Tap
Redbank 'Emily' Sparkling, White & Red Chalk Hill Wines
Soft Drinks & Orange Juice

\$89 per head all-inclusive 3 course meal with 1 hour drinks package

Conditions apply

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

