



Lunch Table Service Menu (Standard)

(2) courses main and dessert Please choose (2) selections—served alternately
All menus \$ 26.50 pp

MAINS

- Antipasto plate
- Thai beef skewers with jasmine rice
- Grilled deep sea perch on steamed leek
- Chicken satay with peanut sauce and steamed rice Penne pasta with chicken and cashews
- Open rib eye beef burger with chips and tropical salad
- Rich beef lasagna with side salad
- Warm crab quiche with chips and salad

DESSERTS

- Crème caramel
- Individual lemon meringue pie
- Caramel tart
- Sticky date pudding with butterscotch sauce
- Fresh fruit salad and cream
- Profiteroles and chocolate sauce
- Mango sorbet
- Apple flan





Lunch Table Service Menu (Deluxe)

Select (2) options per course | Served alternatively
\$ 32.50 pp

Menu includes; freshly brewed coffee and tea and fresh bakers bread rolls

MAINS

- Chicken breast fillet pan fried with dijon seeded mustard, white wine and cream served with duchess potatoes and vegetables of the day
- Grilled sirloin with a rich jus served with pommes hasselback and vegetables of the day
- Oven baked barramundi fillet topped with mango and coconut cream sauce served with chat potatoes and chefs vegetables
- Rack of lamb oven baked with red wine and mint jus served with roasted potatoes apple sauce and vegetables.

DESSERT

- Chocolate coated mango ice cream with raspberry and mango coulis
- Profiteroles filled with cream and served with warm chocolate sauce
- Apricot halves filled with apple and almond and served with a passionfruit coulis
- Traditional crème caramel