



SET MENU # 2

ENTREE

Home Made Butternut Pumpkin Soup

**Chilli and Lime Chicken Tenders served with Tomato and
Coriander Dipping Sauce**

MAIN COURSE

**Grilled Chicken Breast with Smoked Salmon and Brie on Creamy
Garlic Mashed Potato and Steamed Seasonal Vegetables**

**Char Grilled 200 gram Eye Fillet served medium on Diced Potato and
Horseradish mash topped with Roasted Capsicum, Garlic and Roma
Tomatoes served with a Rosemary Glaze**

DESSERT

Brandy Snap Basket Served with Berry Compote and Chantilly Cream

Pavlova served with Fresh Fruit, Ice Cream and Chantilly Cream

\$35 per person
(Minimum 30 guests)

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**Please Note: All Meals Served Alternately**