

Mobile 0418 188 797



**Gourmet Sit Down Menu \$39.50 per guest  
(minimum 30 guests)**

**Add pre dinner canapes \$5.50 per guest**  
Hot and cold canapes served on arrival

*Served to the table by our uniformed wait staff*

**Freshly Baked Dinner Rolls and butter portions**  
**Choice of Main (Alternate Serve Choose Two)**

**Premium Porterhouse steak**

topped with a rich wild mushroom sauce or Diane sauce

**Grilled Chicken Breast**

Stuffed with bacon, spinach, garlic and roasted red capsicum on a tomato concasse

**Oven Roasted Lamb Shanks**

infused garlic and rosemary flavours on a bed of potato mash

**Oven Baked Barramundi**

baked with fresh herbs and lemon

*All mains served with seasonal vegetables*

**Dessert : (Alternate Serve Choose Two)**

**Individual New York style Baked Cheesecake**

Pure cheesecake perfectly baked. A blend of Neufchatel cream cheese, condensed milk and cream on an individually baked sponge base, drizzled with red fruits sauce and topped with berries and cream.

**Apple Danish & Custard**

Very popular dessert served with custard

**Chocolate Mud Fantasy Cake**

Generous slice of rich chocolate mud cake served with cream

**Pavlova**

Individual portion meringue filled with fresh fruits and cream

**Plum Pudding**

Individual plum puddings served with brandy custard and cream

**Sticky Date Pudding**

Delicious pudding served with a rich caramel sauce and cream

China plates, stainless steel cutlery and paper napkins provided with this menu.  
Chef and serving staff provided