



FUNCTION MENU NO 2

ENTRÉE

Smoked Salmon & Avocado Stack
With a fig glaze & micro herbs

House Made Peking Duck Spring Roll
With a coriander and soy dipping sauce

Petite Frenched Lamb Cutlets
With rice pilaf & Portuguese glaze

Fennel & Chili Calamari Salad
Served with an avocado salsa

MAIN

Eye Fillet Mignon
Served on a grana padano potato cake and a red wine jus

Panko Crumbed Chicken
With a ham and brie mousse filling, potato gratin & veloute

Slow Braised Lamb Rump
Served with creamy garlic mash and a la bourguignonne sauce

Otway Pork Belly
With roasted vegetable medley & jus

DESSERT

Macadamia Tartlet
Served with crème anglaise & fresh berries

Chocolate & Almond Cake (gf)
Served with chocolate ganache & double cream

Apple Rhubarb Crumble Pie
Served with vanilla anglise

Salted Caramel & Chocolate Tart
Served with double cream

Selection of Local Cheese, Fresh Fruit & Crackers \$6 pp

Choose two items from each course-alternate serve
TWO COURSES - \$40.00 THREE COURSES - \$43.00

All special dietary requirements available upon request.