



## 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 analgise

**Salted Caramel & Chocolate Tart**  
Served with double cream

**Selection of Local Cheese, Fresh Fruit & Crackers**

---

Choose two items from each course-alternate serve  
TWO COURSES OR THREE COURSES  
*All special dietary requirements available upon request.*