

# Set Menu No 2

Served alternate

## CHOOSE 2 SELECTIONS PER SECTION

2 Course \$37 per person

3 Course \$42 per person

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### ENTRÉE

Traditional Caesar salad

Chicken satay skewers

Prawn cutlets

Torpedo garlic prawns

Bacon & Jalapeno Wonton Cups

Crispy Portuguese Fried Chicken Wings

### MAINS

Marinated baked chicken breast on a bed of sweet potato mash & broccolini

Scotch fillet, garlic potato & seasonal vegetables with a creamy mushroom gravy

Grilled barramundi, jacket potato & salad. Topped with a lemon butter sauce

Roast Lamb or Pork Baked dinner

House made salt n pepper squid, served on a crunchy Asian salad

### DESSERT

Individual pavlovas with fresh cream and fruit

Warm chocolate mud cake & ice cream

Sticky date pudding with butterscotch sauce and ice cream

Baked New York cheesecake with fresh cream

Tea & Coffee

\*Vegetarian & dietary requirements available \*

\*Minimum catering number 30 people\*