

CORPORATE MENU

ENTREE

Grilled Moroccan chicken on Israeli salad with lime aioli

Lamb korma curry with saffron rice and poppadum (gf)

Prawn salad with marie-rose sauce

Warm garden vegetable salad with maple glazed pumpkin and fetta crumb (v)

Minestrone soup with crispy garlic crouton

MAIN

Slow roasted beef on roasted root vegetable medley with mushroom jus

Pork leg roast served with smashed garlic chats and pan jus (gf)

Roasted rosemary lamb leg on baked potato with garlic scented gravy (gf)

Roasted chicken breast with crispy bacon stuffing and potato

Tomato, vegetable and three cheese sauce lasagne (v)

Two course menu, served alternate

2 x Entree, 2 x Main *or*

2 x Main, 2 x Dessert **\$30.00 pp**

Three course menu, served alternate

2 x Entree, 2 x Main, 2 x Dessert **\$37.00 pp**

DESSERT

Italian tiramisu

Pavlova with fresh fruit salad (gf)

Hot apple and peach strudel

Homemade vanilla bean and salted caramel swirl icecream in a waffle basket with strawberries

Oven baked cheese cake with fresh cream and mango coulis

Brandy snap basket filled with candied mixed berries, vanilla cream patisserie

Includes tea, coffee, bread rolls and bite sized biscuit treats

CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged the full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.