

Set Menu Option One

\$34.00 pp

Shared Entrée

- Marinated Lamb
- Garlic Bread
- Arrinchini Balls
- Tuscan Meatballs
- Salt and Pepper Calamari
- Greek Salad

Main – Alternate Serve w/ Seasoned Vegetables

- Lt's Petite Eye Fillet w/ Red Wine Jus
- Roast Chicken Supreme stuffed w/ Wilted Spinach and Smoked Cheddar
- Herb Crusted Barramundi w/ Fresh Herbs and Lemon Butter
- Atlantic Salmon w/ Watercress, Cherry Tomato Citrus & Herb Dressing
- Marinated Lamb Cutlets w/ Salsa Rossa and Rosemary Jus
- Crispy Pork Belly w/ Apple Sauce and Red Wine Jus
- Vegetarian Plate w/ Arrinchini Balls, Haloumi Pita, Olives, Avocado Salad

Additional Items

Dessert – Shared dessert platters of chef's cake selections \$5.00pp

Dessert – Individual dessert, selections upon request \$8.00pp

Dessert – Own cake plated with ice cream and fresh strawberries \$4.00pp

Dessert – Own cake cut and served on platters canape style \$20.00

Children – 2 course meal \$15.00pp

Set Menu Option One

2 Course Menu @ \$40 pp

3 course Menu @ \$45 pp

On Arrival

Fresh Bread Roll with Butter

Entrée's

- Garlic Cream Prawns w/ Jasmin Rice
- Salt and Pepper Prawn and Calamari w/ Chilli Soy
- Pan Fried Octopus, Prawn and Calamari w/ Chilli Soy
- Chicken Caesar Salad w/ Bacon, Egg, Croutons and Parmesan
- Marinated Lamb Salad w/ Avocado, Pumpkin, Haloumi and Pinenut
- Vegetarian Plate w/ Stuffed Mushroom, Haloumi, Arrinchini Balls,
- Seared Pepped Beef Salad w/, Cucumber, Olive, Fetta and citrus Dressing

Mains – Served w/ Seasoned Vegetables

- Petite Eye Fillet Steak w/ Garlic Cream Prawns and Sweet Potato Mash
- Roast Chicken Supreme stuffed w/ Wilted Spinach and Smoked Cheddar
- Herb Crusted Barramundi w/ Fresh Herbs and Lemon Butter
- Atlantic Salmon w/ Watercress, Cherry Tomato Citrus & Herb Dressing
- Marinated Lamb Cutlets w/ Salsa Rossa and Rosemary Jus
- Crispy Pork Belly w/ Mash, Apple Sauce and Red Wine Jus

Desserts

- Sticky Date Pudding w/ Butterscotch Sauce and Ice Cream
- Lemon Meringue Pie w/ Berry Coulis and Ice Cream
- Chocolate Fondant w/ Berry Coulis and Ice Cream
- Warm Apple Crumble w/ Custard and Ice Cream
- Fresh Fruit Salad w/ Ice Cream

Set Menu Extras

Vegetarian Options

- Penne Arribiata
- Greek or Garden Salad w/ Grilled Haloumi
- Pumpkin, Pine Nut, Haloumi and Avocado Salad
- Vegetarian Pizza w/ Eggplant, Capsicum, Mushroom

Extras

- Methezes Plate on Arrival (serves four) \$20
- Greek Salad on Table (serves four) \$15
- Garden Salad on Table (serves four) \$15
- Cheese, Dried Fruit, Biscuit and Nuts Platter \$80
- Fresh Fruit Platter \$80
- Anti-Pesto Plate \$80
- Tea and Coffee Station (unlimited) \$60
- Crew Meals (Video/Photographer/DJ/Band) \$60
- Children Meals – Meal, Ice Cream and kids Drink \$15