
SAMPLE CLASSIC PLATED MENU

ENTREES (2 choices)

- Pumpkin soup
- Potato, leek and bacon soup
- Minestrone soup
- Thai beef salad
- Tandoori lamb with rice
- Chilli chicken with rice
- Traditional Caesar salad

MAINS (2 choices)

All mains are served with baked potato and two types of seasonal vegetables.

Bread rolls with butter portions are pre set on tables.

- Roast beef silverside with gravy
- Chicken breast with creamy mustard sauce
- Scotch fillet with beef jus
- Porterhouse with beef jus
- Rack of lamb with red wine jus
- Grilled fish with tomato and chive salsa
- Loin of pork with seeded honey glaze
- Lamb rump with Madeira jus
- Cajun chicken breast with yoghurt sauce
- Braised lamb shank

DESSERTS

All desserts are served with cream and strawberries. An assortment may be chosen with up to four (4) choices.

- Fruit salad
- Chocolate mousse
- Apple crumble
- Baked cheesecake
- Profiteroles with custard
- Tart - Lemon or Chocolate
- Chocolate mud cake
- Pavlova
- Tiramisu
- Crème caramel
- Golden syrup dumplings
- Sticky date pudding
- Crème Brulee
- Vanilla bean pannacotta

INCLUSIONS

- We supply paper serviettes, ceramic plates, stainless steel cutlery, chefs and wait staff.

OPTIONAL EXTRAS AVAILABLE

- **Tablecloths:** we can supply assorted coloured plastic tableclothes for \$7.50 per table.