



## *Deluxe Banquet Menu - 3 course*

### *Starter*

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*Tasting platters with a sample of each...*

#### Arancini Balls (V)

Saffron and mushroom rice balls with a crisp breadcrumb coating served with roasted garlic aioli

#### Soy Duck Spring Rolls

with a chilli-infused honey dipping sauce

#### Pork Belly (GF)

Crisp-skinned pork belly served on sweet potato purée and caramel balsamic apple sauce

#### Potted Prawns (GFO)

Garlic-marinated Tiger prawns pan-fried, deglazed, finished in a rich basil Napoli sauce, served with crusty bread

### *Main*

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*Please select one of the following...*

#### Caesar Salad (VO) (GFO)

Cos lettuce tossed with toasted croutons, grilled bacon, parmesan cheese, with a poached egg

#### 300g Sirloin Steak (GF)

Roast portabello mushroom and baked potato filled with sour cream and chives

#### Chicken & Basil Pesto Risotto (GF)

Pan-fried chicken tenders with basil pesto and parmesan

#### Spaghetti Bolognese

Mince beef slowly cooked in a blend of Italian herbed and spiced tomato sauce

#### Calamari (GF)

Lightly dusted deep-fried calamari strips served with a chef salad, sweet puréed tomato reduction and lemon aioli

#### Chicken Schnitzel

Bread-crumbed and served with seasonal salad, beer battered fries and gravy

### *Dessert*

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*Please select one of the following...*

#### Apple & Berry Crumble

Granny smith apples stewed with winter forest berries, topped with a crunchy crumble and baked until golden brown, served with vanilla ice cream

#### Double-choc Brownie

Served with vanilla ice cream and warm chocolate sauce

