



Deluxe Banquet Menu - 3 course

Starter

Tasting platters with a sample of each...

Arancini Balls (V)

Deep-fried Arborio rice with oven-roasted red capsicum served with basil pesto and smoked paprika aioli

Duck Spring Rolls

Roasted homemade duck spring rolls served with house zesty orange marmalade

Pork Belly (GF)

Slow-roasted, served with parsnip purée and finished with a diced apple soy glaze

Garlic Prawn (GF)

Pan-fried, served with light white wine creamy garlic sauce and steamed rice

Main

Please select one of the following...

Caesar Salad (VO) (GFO)

Cos lettuce tossed with baked croutons, bacon pieces, and parmesan cheese with a poached egg

Sirloin Steak (GF)

300g chargrilled Sirloin Steak served with garlic buttered mushrooms, buttery mash, and choice of sauce - Pepper, Mushroom, Gravy, Garlic (gf) sauce, or Red Win Jus (gf)

Chicken & Leek Risotto (V) (GF)

Succulent chicken pieces and pan-fried leek in creamy risotto topped with parmesan

Spaghetti Bolognese

Minced beef slowly cooked in traditional Italian tomato sauce

Calamari (GF)

Crispy fried salt and pepper calamari strips served with Asian slaw and lime aioli

Chicken Schnitzel

Breadcrumbs and served with seasonal salad, beer-battered fries and gravy

Dessert

Please select one of the following...

Panna Cotta (V) (GF)

Creamy Italian delight flavoured with vanilla and raspberry

Double-choc Brownie (V)

Served with vanilla ice cream and warm chocolate sauce

