

Arrival Platter

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a selection of cheeses, meats, olives, pesto and chutneys
served with an assortment of bread and crackers

Main

Succulent Boned Chicken

with an apricot, pecan & pinenut stuffing
gluten free and dairy free

Lean Topside Beef

marinated and garnished with a special blend of herbs & spices
gluten free and dairy free

Salmon Steaks

with lemon & dill sour cream dressing

Gourmet Potatoes

glazed with butter & tossed in parsley
gluten free

Rainbow Coleslaw

a mix of red & green cabbage with carrots & dressing
gluten free, dairy free, vegetarian

Mesculin Salad

a blend of assorted lettuce, with cocktail tomatoes & sprouts & peppercorn vinaigrette
gluten free, vegetarian, vegan without dressing

Oriental Delight

brown rice, raisins, apple, carrot, walnuts, pineapple
& mayonnaise dressing

Potato, Bacon & Egg Salad

red potato, egg, celery, bacon bits, spring onion, red onion,
red capsicum, parsley in a sour cream & mayonnaise dressing
gluten free

Bakers Basket

with a medley of freshly baked dinner rolls

Dessert

Chocolate Baileys Cheesecake

creamy baileys flavoured cheesecake with dark chocolate swirl
resting on a chocolate crumb base

Glazed Lemon Cake

baked upside down this tangy lemon cake with caramelised fresh lemon slices
served with a chunky fruit salad & cream

Afternoon Tea

Mini Spring Rolls & Cocktail Samosas

served with a sweet chilli dipping sauce

Cheese Board

a selection of cheeses, meats, olives, pesto and chutneys
served with an assortment of bread and crackers