

ENTREE

Salt and Pepper Squid
with homemade aioli and parmesan
Tomato, Basil and Balsamic Bruschetta

MAIN COURSE

Rotisserie of Beef Sirloin,
Yorkshire Pudding, Horseradish Crème and Gravy
Baked Citrus Infused Salmon Fillet,
Sparkling Wine, Fennel and Caper Butter
Stuffed Baked Turkey Breast with Cranberry and Gravy

SIDES

Mixed Soft Leaf Salad with Lemon Dressing
Seasonal Greens – Broccoli, Green Beans, Kale and Peas
Maple and Thyme Roasted Carrots
Rosemary and Garlic Roasted Potatoes

DESSERTS

Mini Selection of Homemade Cheesecakes and Pavlovas
Homemade Mince Pies

Menu

\$55 per person
Book for 25 or more and as the
organizer you + one will dine free of charge

