

Dinner Menu



Option Three *(served buffet style)*

On The Table

Selection of Bread Rolls
butter and olive oil

Main

Oven Roast Sirloin of Beef
pinot noir jus, Dijon mustard

Poached Chicken Breast
white wine mushroom and bacon cream sauce

Roasted Gourmet Potatoes, Kumara and Carrots
with rosemary garlic butter

Steamed Seasonal Green Vegetables
fresh herbs and lemon oil

Italian Pasta Salad
grilled chorizo, olives, capers, puttanesca tomato dressing, baby spinach and
parmesan

Chefs Summer Salad
mixed greens, French vinaigrette

Dessert

Sticky Date Pudding
toffee sauce, vanilla cream

Or

Apple Strudel
vanilla cream

Or

Homemade Mini Pavlova
tropical fruit salad

Or

Passionfruit Cheesecake
fruit salad and cream

\$69.00 per person

includes a selection of teas and fresh brewed coffee

