



function and event dinner menu  
served seated dinner style with minimum 12 people  
prices exclude gst

three course dinner, choose one from each selection below \$55  
four course dinner, choose one from each selection below \$60

*entree*

smoked tomato soup with crab and basil oil  
crumbed camembert with berry compote and crostini  
salt & pepper squid with roast garlic and chili jam  
prawn and pickled vegetable salad

*sorbet or second course*

smoked salmon mousse on bellini  
mushroom vol au vent  
beach house pate, relish with crostini  
smoked tomato soup with crab and basil oil  
tomato sorbet  
lemon sorbet

*main*

slow cooked lamb with zesty orzo salad  
chicken fricassee with roasties  
lamb cutlet with truffle mash with berries & red cabbage  
miso roasted salmon with coconut rice, greens and wasabi cream  
vegetable dumplings in coconut curry broth with chinese greens  
roast beef with roasties, greens, yorkshire pudding and jus

*dessert*

raspberry & white chocolate pavlova roulade with berries and cream  
lemon tart & cream  
chocolate tart & nut brittle  
camembert two ways with berries and crostini  
warm chocolate brownie with vanilla ice cream  
eaton's mess