



V E N U E S

# Winter Promo

Valid June - August 2024

**\$55pp**

2 Courses

**\$70pp**

3 Courses

## ENTREE OPTIONS

### HOMEMADE PUMPKIN SOUP

Creamy pumpkin soup topped with sour cream

### PUMPKIN RAVIOLI

Roasted pumpkin & sage sauce with baked ricotta with crispy sage

### POKE BOWL WITH POACHED COCONUT CHICKEN

Brown rice, slaw, cucumber, carrot, baby spinach, edamame beans with spicy mayonnaise & lime wedge

## MAIN OPTIONS

### LAMB SOUVLAKI

Marinated lamb skewers in lemon & oregano served with chips, salad, toasted pita & tzatziki

### SUCCULENT ROAST

Freshly cooked choice of beef, lamb or pork served with seasonal vegetables & a side of gravy

### GRILLED SWORDFISH NIÇOISE SALAD

Steamed chats, green beans, cherry tomatoes, kalamata olives & herb dressing

## DESSERT OPTIONS

### STICKY DATE PUDDING

Warm pudding with caramel fudge

### TIRAMISU SLICE

Vanilla cream & chocolate sauce

### VANILLA BEAN PANNA COTTA

Strawberry salad & biscotti

*Terms and conditions apply. Minimum of 40 guests.*

