

stag function menu

Meals will be served alternative drop style please make a selection of
2 entrees, 2 mains & 2 desserts.

ENTREES

CRISPY SALT & PEPPER SQUID w/ LEMON & CAPER MAYONNAISE

CAESAR SALAD W/ ALL THE GOODIES

TEMPURA KING PRAWNS W/ HONEY DIPPING SAUCE & LEMON

½ DOZ PORT STEPHENS NATURAL OYSTERS

WARM CHICKEN & AVOCADO SALAD w/ HONEY MUSTARD DRESSING

ROASTED VEGETABLE TART W/ REDUCED BALSAMIC

ROSEMARY LAMB BROCHETTES W/ A FRUIT CHUTNEY

BRUSHETTA CROUTES W/ FETTA

SOUP - FRESH MARKET PRODUCE W/ BREAD ROLL

MAINS

SCOTCH FILLET

WITH ROAST CHAT POTATOES, ASPARAGUS, GARLIC RUBBED MUSHROOMS AND A RICH SEEDED MUSTARD GLAZE.

CHICKEN BREAST

MARINATED WITH OLIVE OIL, THYME & GARLIC ON MASH POTATO, BABY SPINACH & SALSA VERDE'.

ATLANTIC SALMON FILLET

PAN SEARED W/ A LEMON PEPPER RISOTTO, CRISP ROCKET & A LIME BEURRE BLANC.

LAMB RUMP

OVEN ROSTED W SPRING ONIONS, GARLIC KIPFLERS & A ROSEMARY INFUSED MASTER STOCK REDUCTION.

VEGETARIAN

ZUCHINI, SWEET CORN & POTATO FRITTERS W/ FRESH ROCKET, FETTA AND A SAGE BALSAMIC CAMEL.

DESSERTS

STICKY DATE PUDDING

SERVED W/ STONES BUTTERSCOTCH SAUCE & CREAM.

LEMON LIME TART

SERVED W/ CREAM AND RASPBERRY COULIS.

CHOCOLATE MUDCAKE

SERVED W/ WARM CHOCOLATE SAUCE & CREAM.

NEW YORK CHEESE CAKE

SERVED W/ A STRAWBERRY COMPOTE & CREAM.

DUTCH APPLE PIE

SERVED W/ FRESH CREAM & STRAWBERRIES.

CHEESE & FRUIT PLATE

SERVED W/ CRACKERS AND JATZ.

MENU OPTIONS & PRICES

MAIN ONLY \$23.90
MAIN/DESSERT 29.90
ENTRÉE / MAIN \$34.90
ENTRÉE / MAIN / DESSERT \$47.90

(DINNER ROLLS WILL BE SERVED W/ THE 3 COURSE OPTION)
