

GROUP “B” SELECTIONS: (subject to change)

ENTREES:

- Oysters Kilpatrick – ½ dozen (GF)
- Creamy tomato flavoured seafood selection served warm in a puff pastry shell
- Country Chicken and Mushroom ragout served warm in a puff pastry shell
- Chicken Caesar Salad
- Camembert Cumberland – crumbed camembert cheese with cumberland sauce
- Prawns Pavarotti – brandy flamed prawns, onion and garlic with rice base
- Fritto Misto – crumbed calamari rings, oysters Kilpatrick, crumbed camembert wedge (2 of each)

MAINS: (all hot dishes served with vegetables – salad option also available)

- Chicken Camembert - breast of chicken, pocketed with camembert cheese, baked, lapped with a sauce of grain mustard and cream
- Festive Chicken - chicken topped with camembert cheese, baked, under a Cumberland (cranberry jelly base) sauce and topped with roasted macadamia nuts
- Barramundi – panfried with Galliano flamed garlic cream prawn sauce
- Aged Rib Fillet - cooked medium with one choice of sauce (nominated when confirming booking) - green peppercorn, fresh mushroom, red wine jus, Diana, Leonardo (bacon, mushroom, tomato, cream) (option for smaller groups to order steak cooked to preference)
- Fettuccine Marinara - fresh seafood selection tossed with tomato, garlic, onion, hint of chilli
- Veal Leonardo – medallions panfried in a Italian tomato cream sauce with bacon, mushrooms
- Veal Avocado – crumbed veal topped with avocado salsa (seasonal)
- Pork Camerino – Pork medallions with orange and garlic jus

SWEETS:

- Strawberries Galliano - fresh strawberries drizzled with Galliano, served with vanilla bean gelato (seasonal)
- Italian/Australia Cheese and Fruit Plate
- Zabaglione Torte - sponge fingers soaked in marsala and coffee, layered with zabaglione cream
- Steamed Date Pudding, served warm with butterscotch sauce, icecream and cream
- Chocolate Berry Tart – dark chocolate cream on chocolate pastry infused with berry flavours
- Rum Banana Pancakes with chef’s icecream and cream
- Custard Filled Profiteroles with chocolate sauce and cream