

\$59.95
PER
HEAD



FUNCTION MENU II

ENTREE

PRAWN & AVOCADO SALAD

Local Endeavour prawns placed on an avocado salad
drizzled with French dressing

or

CAJUN TENDERS

Crumbed chicken tenderloins presented on Caesar Salad
dressed with dipping sauce

MAIN

WAGYU RUMP 250G

Char-grilled to medium served on fondant potatoes and vegetables topped
with mushroom sauce

or

HARISSA-SPICED RACK OF LAMB

Cooked medium and served on rosti potato with green beans and English
spinach and drizzled with jus

DESSERT

CHOCOLATE-COATED PROFITEROLES

garnished with raspberry compote and fresh cream

or

CHOCOLATE MUDDY CAKE

smothered in chocolate sauce and sided by French vanilla ice cream

*All meals are served with a glass of house wine, schooner of tap beer
or soft drink*