

## **Set Menu #3**

### **Date of Function**

#### **ENTRÉE**

King prawn (Mooloolaba) & toasted grain salad, fennel & radish slaw

OR

Chilli salt cuttlefish, wild rocket leaf salad, sesame dressing

OR

Soup of the day, grilled Continental bread

OR

Twice-baked goats cheese soufflé, mixed leaf salad

#### **MAIN COURSES**

Fresh fish of the day, chef's selection

OR

Sirloin steak au poivre (350g), pepper sauce, shoe-string fries, wilted spinach

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Wild boar ragout, autumn vegetables, truffled polenta, sage, cranberry jam

OR

Soy lime chicken breast, coconut risotto, steamed bok choy

OR

Baked eggplant, beefsteak tomato & buffalo mozzarella, red capsicum coulis,  
fresh basil

#### **DESSERTS**

Sweet Josephine pear & macadamia nut crumble

OR

Continental classic pistachio & white chocolate crème brûlée

OR

Peach & rosemary tarte tatin, crisp puff pastry, vanilla bean ice-cream

OR

Sticky date pudding, hot butterscotch, double cream

*\$59-90 per person*