



FESTIVAL 4 COURSE MENU



ENTREE

Bruschetta

Toasted Italian bread with diced tomatoes, basil pesto, capsicum, Spanish onion, with an olive oil and white balsamic vinaigrette

Calamari

Calamari rings, served with a petite salad & homestyle free range tartare sauce

MAINS BY PAN

Fettuccine Gamberi ai porri

Fettuccine pasta tossed with prawns, leeks, diced tomatoes, garlic, sambal oelek, parsley, and a touch of Napolitana.

Pasta Al Primavera

Ricotta ravioli served with a combination of seasonal vegetables, with Napolitana sauce

MAINS BY GRILL

Chicken Kiev

Chicken Kiev with barley risotto, served with seasonal vegetable and creamy seeded mustard sauce.

Atlantic Salmon

Atlantic Salmon served with Gratin Dauphinois, seasonal vegetable, and a delectable lemon butter sauce.

Lamb 2point rack

Lamb 2-point rack served with mashed potatoes, seasonal vegetable, and rosemary sauce.

DESSERT

Sticky Date Pudding

Served with butterscotch sauce & cream Cream & ice cream

Chocolate Mousse

Velvety chocolate mousse, crowned with fresh fruits

Minimum spend \$75 per person