

Dinner - \$55.50pp

**Salad Selection – Please select 3 from the following**

- Traditional Caesar salad with garlic croutons & bacon crisp
- Greek salad with kalamata olives & fresh oregano (gf, h,v)
- Tossed lettuce with a selection of dressings (gf, h, v)
- Fussily pasta salad with baby spinach, red onions & grilled capsicum (v)
- Honey roasted pumpkin & kumara salad with toasted walnuts (gf, h)
- Baby beetroot and feta salad with orange segments & toasted pine nuts (v, gf, h)
- Quinoa salad with shaved vegetables & crushed pistachios (v, h)
- Broccoli, orange & almond salad (v, gf, h)
- Gourmet potato salad with chorizo, Spanish onions & sour cream
- Mexican bean & corn salad with fresh avocado (v, gf, h)
- Mediterranean couscous salad with roasted vegetables & fresh mint (v)
- Matt's famous apple slaw with fresh coriander & cashew nuts (v, gf, h)
- Tomato carpaccio with Greek feta & basil pesto (v, gf, h)

***Hot section – Please select 1 from the following***

- Pumpkin and ricotta ravioli with spinach, tomato concasse & shaved parmesan (v)
- Steamed catch of the day, prawns & mussels with lemon dill beurre blanc (gf)
- Lemon baked salmon fillet with fresh chive & cherry tomatoes (gf)
- Sicilian style braised chicken with white wine, tomato, garlic, thyme & Mushrooms (gf)
- BBQ chicken with roasted cashew nuts
- Mongolian Beef, Lamb or Chicken with spring onions & toasted sesame (gf)
- Pumpkin and ricotta ravioli with spinach, tomato concasse & shaved parmesan (v)
- Grilled sirloin steaks with creamy mushroom sauce (gf)
- Kiwi style venison casserole with roasted vegetables and cranberry's (gf)
- Curry of the day Beef, lamb, Fish or Chicken (gf)
- Butter Chicken with rita and poppadum's
- Mexican Chicken, lamb or Beef with lime and coriander (gf)
- Sweet and Sour Pork, Lamb or Chicken
- Irish lamb with Guinness and roasted roots (gf)
- Peri Peri Sautéed Chicken Thigh (gf)
- Teriyaki Beef with coriander and sesame

***Carvery – Please Select 1 from the following***

- Canterbury slow roasted thyme rubbed Lamb leg*
- Prime Sirloin mustard crusted*
- Ham off the bone maple glazed*
- Accompanied by matching condiment*

***Sides – Please select 3 from the following***

- Steamed coconut rice (v, gf)
- Lemon, sundry tomato risotto (v, gf)
- Honey roasted vegetables (v, gf)
- Cajun roasted gourmet potato (v, gf)
- Couscous with cranberry and sautéed vegetables (v)
- Polenta chips (v)
- Steamed market vegetables (v, gf)
- Potato and Kumara gratin (v, gf)
- Truffle scented whipped potato (v, gf)
- Sautéed seasonal vegetable medley (v, gf)
- Wok fried vegetables with toasted cashews (v, gf)
- Mustard & parmesan potato mash (v, gf)
- Asian green vegetables (v)
- Honey butter glazed carrots with sesame seeds (v, gf)

***Dessert – Please select 2 from the following***

- Warm chocolate mud cake with forest berry compote (v)
- Strawberry bread & butter pudding served with cream anglaise (v)
- Your choice of Crumble whipped cream (v)
- Duet of mousse au chocolate (v, gf)
- Pastry Chef's petit four selection (v)
- Mini pavlova with kiwi fruit and fresh cream (v)
- Your choice of Cheesecake (v)
- Chef favourite Amaretto Tiramisu (v)
- Tropical fruit salad with passionfruit pulp (v, gf)
- Grandmas Apple fritter dusted in cinnamon sugar served with thick custard (v)

**Upgrade your Dinner**

Sliced continental meats including ham, salami, spicy pork and roasted beef served with pickled vegetables & relishes \$5.00pp

Antipasto platter Char grilled vegetables, balsamic glazed mushrooms, hummus & dips \$5.00pp

Seafood selection including shrimp cocktail, marinated mussels, teriyaki salmon & natural oysters served with condiments - POA