

Express Lunch Package

Three Course Single Drop \$60.0 pp
Three Course Alternate Drop \$65.0 pp

Continuous freshly brewed coffee and selection of Australian teas and juices.

Entrée

Entrée – Please select two to be served alternately:

- Cream of asparagus soup with walnut oil and toasted baguette
- Caramelized onion and Persian feta tart with roast pumpkin puree and balsamic glaze (v)
- Dukka crusted scallops with chorizo, celeriac mash and basil oil (GF)
- Thai beef salad with chili jam and Asian leaves (GF)

Main

Please select two to be served alternately:

- Poached salmon fillet with roasted fennel and cherry tomato, asparagus and verhuice beurre blanc (GF)
- Char grilled chicken tenderloins with pumpkin risotto and basil pesto
- Middle Eastern veal schnitzel with harissa coleslaw and orange hollandaise
- Char grilled scot fillet with sautéed kiplers, baby vegetables and beef jus
- Saffron fettuccine with fricassee of truffled mushrooms in a creamy white wine sauce

Dessert

Please select two to be served alternately:

- Traditional tiramisu with mixed berries
- Citrus cheesecake with passion fruit coulis
- Steamed chocolate pudding with vanilla bean ice cream and blue berry compote
- Apple and rhubarb crumble with vanilla anglaise
- Victorian cheese plate with dried fruits and water crackers

Beverage

Unlimited beverages for three hour duration including a selection of soft drinks & juices served with lunch inclusive of package. (Wine & other alcoholic beverages can be served on a consumption basis.)

A La Carte Lunch Add-On

Select 3 Entrées / 3 Mains / 3 Desserts

You choose the menu – your guests choose their preferences Additional \$9.50 pp

*Please note two course express lunch package is also available:

Two Course Single Drop \$49.5pp

Two Course Alternate Drop \$58.5pp

