

## LUNCHEON MENU

### MAINS (Choose two mains from options below)

**\$45.00**

All mains served with steamed seasonal vegetables plus oven roasted vegetables

Vegetarian/Gluten options are available for individuals, if required

#### BEEF

Roasted Sirloin with seeded mustard cream  
 or red wine and roasted garlic jus

Rich Beef Casserole with garlic mash and topped with parsnip crisps

#### CHICKEN

Oven Roasted Breast with a light goats cheese and semi dried tomato  
 sauce  
 or wrapped in bacon with a creamy mushroom and  
 thyme sauce

#### LAMB

Char-grilled Rump with mint and basil dressing  
 or caramelised onion jus

#### PORK

Pork Fillets with apple, brandy and cream sauce topped with crispy  
 leeks

### DESSERTS (Choose one from options below)

Chocolate Brownies with icecream and chocolate sauce

Sour Cream Cinnamon Peach Cake with Crème Anglaise

Lemon and White Chocolate Mousse with fresh fruit garnish

Orange and Cointreau Cheesecake

Pavlova Roulade filled with lemon & passionfruit

Sideboard of Assorted Sweet Slices and Treats

### TO FINISH

Assorted herbal teas and coffee

With **French Family Style** the food comes to each individual table on large platters and everyone helps themselves to as much or as little as they wish. This means all guests are eating at the same time and do not need to stand in line to get their meal as with a normal buffet nor do they have to wait while meals are individually plated. We use round tables, which seat 8 to 10 guests, depending on the number attending