

Seated Menu No 1 - \$ 65.00

Carrot Soup

Or

Goat Cheese Salad

Warm Goat Cheese Salad

Organic Mixed Greens served with Cherry Tomatoes, Orange Segments, Cucumbers, Strawberries, Pecans and Goat Cheese tossed in a Pomegranate Dressing

Or

Organic Green Salad

Served with a Pomegranate Dressing



Salmon Cakes

Served with an Orange Salad

Or

Beef Carpaccio

Served with a Balsamic Honey Mustard Dressing, Parmesan Cheese and Capers

Or

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce



Roast Beef a la mode

Thinly Sliced AAA Angus Sirloin served with Horse Radish, Yorkshire Pudding, Roast Potatoes and Vegetables. Finished with a Red Wine Dijon Peppercorn Sauce.

Or

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce. Served with Cous Cous and Herbed Vegetables

Or

Stuffed Chicken Supreme

Free Range Chicken Breast with Wing Bone attached stuffed with Roasted Red Peppers, Artichokes, Spinach & Feta Cheese. Finished with a White Wine Saffron Sauce
Served with Potatoes a la Parisienne and Vegetables

Or

Roast Turkey Dinner

With Roasted Root Vegetables, Mashed Potatoes, Brussel Sprouts and Stuffing. Served with Cranberry Sauce and Gravy.

\$22

Or

Fresh Steel Head

Fresh Steel Head Prawns served with Pommes de Terre, Vegetables. Finished with a Red Beet Essence

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa, Sweet Chilli, and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables



Chocolate Mousse Cake

Or

Baked Candied Apples

Served with Ice Cream

Or

Tiramisu

Served with Ice Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Seated Menu No 2 - \$ 52.00

Lentil Soup

Or

Warm Goat Cheese Salad

Organic Mixed Greens served with Cherry Tomatoes, Orange Segments, Cucumbers, Strawberries, Pecans and Goat Cheese tossed in a Pomegranate Dressing

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons, and topped with Parmesan Cheese

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Or

Fennel A L'orange with Garlic Prawns

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce. Served with Cous Cous and Herbed Vegetables

Or

Roast Beef a la Mode

Thinly Sliced AAA Angus Sirloin served with Horse Radish, Yorkshire Pudding, Roast Potatoes and Vegetables. Finished with a Red Wine Dijon Peppercorn Sauce

Or

Stuffed Chicken Supreme

Free Range Chicken Breast with Wing Bone attached stuffed with Roasted Red Peppers, Artichokes, Spinach & Feta Cheese. Finished with White Wine Saffron Sauce.

Served with Potatoes a la Parisienne and Vegetables

Or

Roast Turkey Dinner

With Roasted Root Vegetables, Mashed Potatoes, Brussel Sprouts and Stuffing. Served with Cranberry Sauce and Gravy. \$22

Fresh Steel Head

Fresh Steel Head Prawns served with Pommes de Terre, Vegetables. Finished with a Red Beet Essence

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa , Sweet Chilli, and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables

Chocolate Mousse Cake

Or

Baked Candied Apples

Served with Ice Cream

Or

Tiramisu

Served with Ice Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuit

Seated Menu No 3 - \$ 42.00

Pear & Parsnip Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Field Berry Vinaigrette

Or

Tomato & Bocconcini Salad

Baby Mozzarella, Tomatoes and Onions with Sun Dried Tomato, Basil Puree,
Extra Virgin Olive Oil and Balsamic Vinegar

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

Roast Beef a la mode

Thinly Sliced AAA Angus Sirloin served with Horse Radish, Yorkshire Pudding, Roast Potatoes and Vegetables.
Finished with a Red Wine Dijon Peppercorn Sauce.

Or

Stuffed Chicken Supreme

Free Range Chicken Breast with Wing Bone attached stuffed with Roasted Red Peppers, Artichokes, Spinach & Feta
Cheese. Finished with White Wine Saffron Sauce.

Served with Potatoes a la Parisienne and Vegetables

Or

Roast Turkey Dinner

With Roasted Root Vegetables, Mashed Potatoes, Brussel Sprouts and Stuffing. Served with Cranberry
Sauce and Gravy. \$22

Or

Wild Salmon de Noel

Pan Seared with a Lemon Honey Pecan and Almond Crust Finished with Orange Compote and Balsamic Caramel.

Served with Rice Pilaf and Vegetables..

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa , Sweet Chilli,
and Drizzled with Sweet Soy Sauce. Served with Savoury Rice and Vegetables

Chocolate Mousse Cake

Or

Baked Candied Apple

Served with Vanilla Ice-Cream

Or

Tiramisu

Served with Vanilla Ice-Cream

Tea, Coffee

Please Note: All prices are excluding Tax and Gratuity

Seated Menu No 4 - \$ 38.00

(Midweek Special – Sun, Mon, Tue, Wed, Thur, Only) \$35

As a Lunch Special \$35 or

Entre & Dessert Only for Lunch – Monday to Friday \$25

Potato Leek Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Field Berry Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons,
and topped with Parmesan Cheese



Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

Roast Beef a la mode

Thinly Sliced AAA Angus Sirloin served with Horse Radish, Yorkshire Pudding, Roast Potatoes and Vegetables.
Finished with a Red Wine Dijon Peppercorn Sauce.

Or

Stuffed Chicken Supreme

Free Range Chicken Breast with Wing Bone attached stuffed with Roasted Red Peppers, Artichokes, Spinach & Feta
Cheese. Finished with White Wine Saffron Sauce.
Served with Potatoes a la Parisienne and Vegetables

Or

Roast Turkey Dinner

With Roasted Root Vegetables, Mashed Potatoes, Brussel Sprouts and Stuffing. Served with Cranberry
Sauce and Gravy. \$22

Or

Maple Glazed Salmon

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Penne with Roasted Marsala Mushrooms

Mushroom, Peppers and Onions sautéed in an Olive Oil Tomato Sauce.
Served over Penne Pasta with Parmesan Cheese and Garlic Bread



Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Baked Candied Apples

Served with Vanilla Ice-Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity