

**GROUPS OF 10 OR MORE - RESTAURANT BOOKINGS ONLY**  
**Monday 24th November - Wednesday 24th December 2008**

**\$65.00 per person - 3 Course Meal for Lunch**

**\$75.00 per person - 3 Course Meal for Dinner**

**\$80.00 Friday and Saturday 3 course meal for Dinner**

**Beverage Package: 3 hours \$35.00 or 4 hours \$40.00**

Includes tap beer—Carlton Draught and Cascade Premium Light, soft drinks, juices and bottled wines of Pepperilly Estate Sauvignon Blanc Semillon, Pepperilly Estate Cabernet Merlot and Banrock Station Sparkling

## )) MENU

### ENTRÉE

**Taste Plate:**

Chicken & pork crisp, red pepper sauce

Goat's cheese panna cotta, salt crusted flute

Tiger prawn cutlets, cocktail sauce, lemon jelly

Macadamia & Wagyu kofta, peach salsa

### MAIN COURSE

Grilled fish of the day, with vegetable vermicelli, blue manner crab fritter and lemon herb butter  
or

Roasted scotch fillet, mustard basted, with sweet corn and new potato hash, wild mushroom jus  
or

Pan fried free range chicken breast with turkey confit & sage farce, cranberry relish

**Mixed leaves, grape tomatoes, fresh avocado & balsamic syrup**

### DESSERTS

Chocolate & peanut slice, King Island double cream, milk chocolate biscuits  
or

Raspberry & lychee mousse, on a light meringue base with sherbet gelato  
or

Cloth wrapped Black Label cheddar, blueberry relish & walnut bread

### COFFEE, TEA & BISCUITS