

**GROUPS OF 10 OR MORE - RESTAURANT BOOKINGS ONLY.  
MONDAY 1ST SEPTEMBER 2008 - SUNDAY 23RD NOVEMBER 2008**  
**\$65.00 PER PERSON - 3 COURSE MEAL FOR LUNCH**  
**\$75.00 PER PERSON - 3 COURSE MEAL FOR DINNER**  
**Beverage Package: 3 hours \$35.00 or 4 hours \$40.00**  
**Includes tap beer, soft drinks, juices and bottled wines of  
Pepperilly Estate Sauvignon Blanc Semillon, Pepperilly Estate Cabernet Shiraz  
and Banrock Station Sparkling.**

## )) Menu

Hot bread rolls from the bakery

### ENTRÉE

Prawn & avocado tian, with crème fraîche, sweet pepper sauce

or

#### **Vegetarian taste plate:**

Yellow polenta fritter with bush tomato chutney,  
Beetroot & yoghurt salsa with peppered flat bread,  
Butternut pumpkin & Persian fetta tatin

or

Chermola marinated chicken tart, dressed rocket, herb aioli

### MAIN COURSE

Pink snapper & salmon duo, pan fried with house made black linguini, saffron butter

or

#### **From the char-grill:**

Aged sirloin, with potato & thyme farce, slow roasted tomato, herb jus

or

Pork rack cutlet, oven roasted apple cider cabbage, mascarpone mash

Panache of steamed vegetable with herb and almond butter

### DESSERTS

House made Pavlova, passionfruit curd, fresh strawberries & double cream

or

Dark chocolate hedgehog slice with mint & white chocolate gelato

or

Cloth bound cheddar with pear & apple relish and lavosh

### COFFEE, TEA & BISCUITS