



Sample Three Course Menu

Canapés

Chicken Meatballs w. Mint Yoghurt

Mediterranean Savoury Tarts

Calamari Rings w. Sweet Chilli Sauce

Prawn & Mango Rice Paper Rolls

Main Course

Chargrilled Fillet of Beef w. Pomme Fondant

Salmon Steaks w. Herb Sauce

**A variety of seasonal vegetables are chosen for each main
to compliment the dish**

Fresh Dinner Rolls

Dessert

Almond Shortbread w. Lemon Curd filling

Baby Chocolate Cakes w. Amaretti Cream & Chocolate Sauce

Desserts are served w. Home Made Ice Cream or Cream

**Tea & Coffee are served with a selection of
Hand Made Peregrines Chocolates**



Native Australian Cuisine Sample Menu

Canapés

Pumpkin Risotto Cakes w. Smoked Kangaroo

Crocodile Kebabs w. Dipping Sauce

Gumleaf Smoked Salmon and Pate

Cream Cheese Wontons

Main Course

Leg of lamb rolled in Wattle Seed & Macadamia Nut on an alpine pepper Potato Cake
& drizzled w. a Mango Sauce

Nutty Kangaroo Roll w. Chilli Port Sauce

Mains are served w. Damper and Seasonal Vegetables

Dessert

Wild Rosella Pannacotta

Lemon Aspen Curd Tart

Desserts are served w. Home Made Ice Cream or Cream

Tea & Coffee are served with a selection of

Hand Made Peregrines Chocolates