



## FUNCTION MENU

**A choice of 2 (alternate drop) for each course selected**

**If a choice of 3 is required there will be an additional charge of \$5 per head**

### SOUP

Indian style carrot enhanced with coriander and coconut and garnished with crisp Poppadums

Cream of roasted Butternut pumpkin, ginger and honey with toasted baguette

Traditional Italian Minestrone with pesto and Parmesan toasts.

Potato and Leek with grilled sourdough

Smoked Ham and Pea with garlic croutons

\$8.00

### ENTRÉES

Delicate Chicken and mushroom crepe, gratinated by shaved Parmesan and Mozzarella cheeses

Individual Vegetarian Tartlet with olives, caramelised onion, char-grilled capsicum, complimented by a roast tomato coulis.

Thai chicken salad in crisp wonton cups with fresh limes, coriander and a touch of chilli

Ebor smoked trout and Kipfler potato salad with rocket and a honey mustard dressing

Fresh Asparagus spears wrapped in Prosciutto and napped by a lemon scented Hollandaise (November – March)

\$12.50

Roast Butternut Pumpkin flan with Walnut pastry, filled with Goat cheese and balsamic glaze, complimented by a Mesclun salad and balsamic reduction.

Smoked Tasmanian Salmon with wild Rocket and a Horseradish cream

Fresh Coffs Harbour King prawns, with Mesclun salad and Cocktail sauce (conditions apply)

Tuna brochettes with a rocket and Beurre Bosc Pear salad

Chicken Satay Brochettes marinated in the Wicklow's own spicy peanut sauce with jasmine scented rice.

Beef Bourguignonne served in a Vol au Vent case accompanied by a crisp garden salad.

\$15.50



## MAINS

Chicken Breast pocketed with pumpkin, spinach and fetta served on a bed of fresh garden vegetables, accompanied by a seeded mustard cream sauce.

New England roasted Veal nestled on a Thyme and potato flavoured scone enhanced by a Madeira Jus – lie

Fillet of Barramundi with a Macadamia nut and lemon myrtle crust on crisp Mesclun leaves surrounded by a beurre noisette

Braised Lamb Shanks, with slow roasted roma tomatoes and gremolata mashed potato.

\$19.50

Chicken breast pocketed with Avocado and King Island Brie masked with mild Dijon mustard infused cream sauce

Fillet of Tasmanian Salmon on a bed of lemon and basil risotto

Chicken breast Saltimbocca, pocketed with semi dried tomatoes, bocconcini cheese and wrapped in fresh sage and prosciutto

Herb Crusted Baby Lamb, with roasted garlic and sautéed potatoes.

Char grilled Tuna steak complimented by a nicoise salad of potato, beans and tomato

\$22.50

A bread roll and seasonal vegetables accompany all main meals unless specified.

## DESSERTS

White chocolate mousse served in a crisp chocolate basket

The Wicklow's own sticky date pudding smothered in butterscotch sauce

Raspberry infused meringue roulade with macerated berries

Traditional Italian Tiramisu

A delicate selection of mini crème brulee

- Orange
- White Chocolate
- Lavender (available spring to summer)
- Vanilla

\$8.00