



STANDARD 1 COURSE SET MENU 2010
LUNCH & DINNER

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

choice of;

farfalle with goats cheese,
spinach & marjoram

mos green chicken curry
with kumera chips and jasmine rice

seared tuna and thai basil spaghetti
with chilli, baby capers and rocket leaves

linguine with pan-fried prawns,
chilli & parsley

roast butternut and goats curd lasagne
baby spinach, pesto & shaved parmesan

salt and pepper squid
with fresh lime & aioli

coopers beer battered fish of the day
with shoestring fries, lemon and housemade tartare

accompanied by: shoestring fries, mixed salad, bread and coffee or tea

\$35.00 per person

optional extras

appetizer: shared plates of:

mos antipasto - olives, white anchovies, prosciutto, pimentos, housemade labna, croutes
&

salt and pepper squid with fresh lime and housemade aioli

\$9.5 per person

a la carte dessert course;

a selection of tempting sweets to finish – please see our dessert menu

\$13 per person

bubbly on arrival: (1 glass per person)

n.v chandon (yarra valley) \$10 per person

n.v. moët & chandon imperial (france) \$20 per person



DELUXE 1 COURSE SET LUNCH MENUS 2010

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

choice of:

chargrilled fillet of aged beef, jerusalem artichoke & kipfler sauté
balsamic eschallots, anchovy butter & thyme jus

crispy skin kingfish fillet, asian greens
soba noodles & peking broth

porcini mushroom & thyme risotto
with grana pandano

pan fried salmon fillet, green pea risotto
& fennel salad

roast butternut and goats curd lasagne
baby spinach, pesto & shaved parmesan

coopers beer battered fish of the day
with shoestring fries and housemade tartare sauce

grilled lamb loin
haloumi, green olive and fennel salad with tzatziki

accompanied by: shoestring fries, mixed salad, bread and coffee or tea

\$42.50 per person

optional extras

appetizer: shared plates of:

mos antipasto - olives, white anchovies, prosciutto, pimentos, housemade labna, croutes
&

salt and pepper squid with fresh lime and housemade aioli

\$9.5 per person

a la carte dessert course;

a selection of tempting sweets to finish – please see our dessert menu

\$13 per person

bubbly on arrival: (1 glass per person)

n.v chandon (yarra valley) \$10 per person

n.v. moët & chandon imperial (france) \$20 per person