

2 COURSE SET DINNER MENU

\$35PP (2 COURSES)

Entree

CHICKEN LIVER PATE
Salted Roast Grapes, Crisp Toasts

SALT AND PEPPER CALAMARI
ToastsSpicy Tomato Nahm Jim Dressing

ROASTED CAULIFLOWER, ALMOND AND PARMESAN SALAD

Mains

LAMB AND APRICOT TAGINE
With buttered cous cous

BEER BATTERED FISH AND CHIPS
Tartare Sauce

SLOW COOKED PORK ROAST SHOULDER
Cauliflower Puree, Spinach and Prunes in XO Sherry

Desserts

WHITTAKERS DARK CHOCOLATE TERRINE
Chocolate Mousse + Orange Sauce

RICH RICE PUDDING
Marmalade, Poached Seasonal Fruit + Stem Ginger

JASMINE TEA CRÈME BRULEE
Served with lychee fruit

SERVED WITH CHOICE OF SOFT DRINK, TEA OR COFFEE



3 COURSE SET DINNER MENU

\$45PP (3 COURSES)

Entree

CHICKEN LIVER PATE
Salted Roast Grapes, Crisp Toasts

SALT AND PEPPER CALAMARI
ToastsSpicy Tomato Nahm Jim Dressing

ROASTED CAULIFLOWER, ALMOND AND PARMESAN SALAD

Mains

LAMB AND APRICOT TAGINE
With buttered cous cous

BEER BATTERED FISH AND CHIPS
Tartare Sauce

SLOW COOKED PORK ROAST SHOULDER
Cauliflower Puree, Spinach and Prunes in XO Sherry

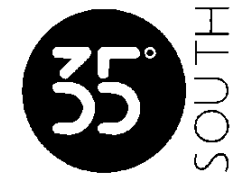
Desserts

WHITTAKERS DARK CHOCOLATE TERRINE
Chocolate Mousse + Orange Sauce

RICH RICE PUDDING
Marmalade, Poached Seasonal Fruit + Stem Ginger

JASMINE TEA CRÈME BRULEE
Served with lychee fruit

SERVED WITH CHOICE OF SOFT DRINK, TEA OR COFFEE



3 COURSE SET DINNER MENU

\$60PP (3 COURSES)

Entree

CHICKEN LIVER PATE
Salted Roast Grapes, Crisp Toasts

CREAMY NEW ENGLAND STYLE FISH CHOWDER
With Bacon, Potato, Dill Oil + Sourdough

ROASTED CAULIFLOWER, ALMOND AND PARMESAN SALAD

Mains

LAMB AND APRICOT TAGINE
With buttered cous cous

35 SOUTH SEAFOOD CIOPPINO
With saffron oil

SLOW COOKED PORK ROAST SHOULDER
Cauliflower Puree, Spinach and Prunes in XO Sherry

Desserts

WHITTAKERS DARK CHOCOLATE TERRINE
Chocolate Mousse + Orange Sauce

RICH RICE PUDDING
Marmalade, Poached Seasonal Fruit + Stem Ginger

JASMINE TEA CRÈME BRULEE
Served with lychee fruit

SERVED WITH CHOICE OF SOFT DRINK, TEA OR COFFEE