



1 PULTENEY STREET, TAREE 6550 0022

NIGHT DINING FUNCTION MENU (MIN 15 PAX)

Note: People cannot order individually on the night

**Entrees, mains and desserts are alternate drop to each person
Organisers are to choose 2 entrée only / 3 mains only / 2 desserts only**

Garlic & Herb Breads (to the table)

ENTREES

- **Creamy garlic prawn risotto** finished with crispy prosciutto (**gf**)
- **House made Duck spring roll** infused with our secret blend of spices and stir-fried vegetables served on a garden salad finished with a light chilli ginger caramel (**gf**)
- **Vegetarian Tartlet** filled with mascarpone, parmesan and feta cheese served on a rocket, cherry tomato, spinach and Spanish onion salad finished with a balsamic reduction
- **Tempura Prawns** served on a crispy Asian style salad finished with a light chilli ginger caramel

MAINS (All main meals are gluten free)

- **Chicken Breast** Prosciutto wrapped served on creamy mash, fresh asparagus and a sweet chilli mango sauce
- **New York Steak** Locally sourced served on creamy mash, seasonal vegetables and your choice of red wine jus, creamy garlic or Dianne sauce
- **Pork Belly** Oven roasted served with crispy chats, seasonal vegetables and a caramelized apple sauce
- **Salmon** Supreme cut served on crispy chats, fresh asparagus finished with a dill & caper beurre blanc
- **Barramundi** Wild caught skin on served on crispy chats, fresh asparagus finished with a tomato herb hollandaise

DESSERTS

- **Warm Sticky Date Pudding** served with butterscotch sauce and vanilla ice cream
- **Meringue Stack** served with assorted fresh fruits and cream (**gf**)
- **Warm Chocolate Brownie** served with crème anglaise, mixed berries and vanilla ice cream (**gf**)
- **Assorted Cheesecakes** served with mixed berries and fresh cream

PRICING (overall saving for a group discount)

Breads, Entrees, Mains & desserts	\$45per person
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Breads, Mains & desserts	\$35per person
Bread & Mains only	\$29per person