

Christening Package from \$96.0pp

Sit Down Lunch

Entrée – Choose 2

Lemon & thyme Chicken Caesar salad, pancetta crunch, garlic flat bread, creamed egg and classic dressing

Dukkah crusted pork, minted carrot puree, butter roasted beetroots and apple cider glaze

Smoked cheese ravioli, toasted better, pumpkin and micro salad

Main Course – Choose 2

Herb panko crusted chicken breast, gremolata potato cake, crispy Serrano, parmesan wafer and roasted tomato jus

Roast salmon, cauliflower skordalia, warm grape, beetroot and green bean salad with vino cotto dressing

Char grilled and grain fed porterhouse steak, mushroom mousse, crushed potato, seasoned greens and pan jus

*Complimentary side salads with main meal

Dessert

Your Christening cake individually plated served with berry coulis & cream

*Complimentary fruit platters with coffee & tea

Standard Beverage Package – 4 Hours

Rothbury Estate Collection, Carlton Draught & Cascade Light, Bulmers Cider, Selection of soft drinks & premium juices, freshly brewed coffee & tea

Specials not available in conjunction with other offers.

Optional Extras

Canapés to Start, additional \$10.0pp

Select four canapé options:

- ▶ Prawn avocado & tomato cones with dill cream
- ▶ Turkish spoon salad, served with Lebanese bread (V)
- ▶ Corn fritter, crème fraiche, pickled cucumber & dill (V)
- ▶ Fresh feta & watermelon with balsamic drizzle (V/GF)
- ▶ Antipasto skewer – bocconcini, prosciutto and olive
- ▶ Sticky pork belly chunks, whiskey marinade & honey flavors (GF)
- ▶ Prawn and garlic twister with lemon aioli
- ▶ Roast pumpkin and parmesan aracini (V)
- ▶ Mini poppadums with creamy chicken tikka (GF)
- ▶ Leek, caramelized onion & blue cheese pizza bites (V)
- ▶ Hoisin glazed chipolatas (GF)
- ▶ Vegetarian spring rolls with soy and chili sauce (V)
- ▶ Salt and pepper calamari with pickled cucumber sauce
- ▶ Mini lamb kofta with minted yogurt dressing (GF)

A La Carte Upgrade, additional \$10.0pp

Allow your guests to choose from three entrees and three mains on the day, rather than an alternate drop.

Single Drop Dessert, additional \$7.5pp

One dessert from the Standard a la carte menu

Antipasto Platters On Table, additional \$8.5pp

Antipasto platter: marinated vegetables, semidried tomatoes, Kalamata olives, bocconcini, honey glazed chorizo and prosciutto.

Children's Menu Available

Children are classified as under 12 years. Packages are available at a cost of \$25.0 per child for meals (2 courses) & \$20.0 per child for non- alcoholic beverages.

