



BG 1

Starter

Caramelised Pear and Toasted Almond Salad Platters

Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing

And

Greek Salad Platters

Traditional, tossed in a creamy herb dressing

Main Course

Line Fish of the Day

Grilled in lemon butter, served with mashed potato and grilled vegetables

Or

Grilled Beef Sirloin

28 day wet aged prime cut, flame grilled in our famous basting sauce, accompanied by potato fondant and grilled vegetables

Or

Platter of Queen Prawns

Butterfly grilled to our longstanding traditional recipe, accompanied by savoury rice and grilled vegetables

Dessert

Malva Pudding

With crème Anglaise

Or

Crème Brulée

With homemade biscotti

TERMS & CONDITIONS

- Please note that the 10% gratuity is not included in the above cost
 - Any dietary concerns should always be stated prior the function
 - Vegetarian options are always available for pre order
 - Coffee & tea is not included in the set menus
 - Menu's cost subject to change