

SPECIAL EVENT - SIT DOWN DINNER



\$60.00 per person Two courses, served alternating
\$70.00 per person Three courses, served alternating

\$25.00 per person Children 6 - 11 years

\$18.00 per person Children 1 - 5 years

Entree

Housemade sweet corn and pea Arancini, Napoli sauce, fresh parmesan, basil oil (V)

Salt and pepper calamari, lemon aioli, rocket salad

Spinach & ricotta ravioli, confit baby tomatoes with fresh herb burnt butter and parmesan (V)

Mushroom risotto, fresh parmesan (V)

Indonesian satay chicken, peanut sauce, tomato and cucumber salad

Thai pumpkin soup, coconut milk, coriander, ginger (V)

Main

Roast chicken breast, herb chicken jus, roasted seasonal vegetables

Mildly spiced spring chicken, biryani rice, cucumber, tomato, and minted yoghurt salad

Pan seared salmon, roasted asparagus, wilted spinach, beurre blanc sauce

Penne pasta with prawns, chili, garlic sauce, fresh herbs, fresh parmesan

Chargrilled scotch fillet with seasonal greens, sauteed garlic herb potato, baby tomatoes and thyme jus

Indonesian style vegetable curry served with jasmine rice (V)

Dessert

Churros with dark chocolate sauce

Lemon & Lime Cheesecake (GF)

Custard tart with fresh seasonal fruit

Warm brownie, vanilla ice cream, fresh fruit

Blueberry or passion fruit cheesecake, fresh cream, raspberry coulis, fresh strawberries



MELBOURNE
GLEN WAVERLEY

SPECIAL EVENT - BUFFET DINNER

\$65.00 per person

Minimum 20 guests

Your choice of two hot dishes:

Sweet and sour pork

Baked barramundi with dill, caper butter

Thai green chicken curry

Spinach and ricotta ravioli, Napoli sauce, parmesan (V)

Served with

Two mixed salads

Jasmine rice

Roast potatoes

Sautéed mixed vegetables

Bread Rolls

Sliced seasonal fruit

Chef's selection of dessert

Chilled soft drinks & Nespresso coffee and Dilmah tea

Optional upgrades

\$3.00 per person Selection of antipasto & dips

\$10.00 per person Your choice of a hot roast dish:
Roast beef sirloin, selection of mustards
Roast leg of lamb, rosemary jus

*Buffet Style may also be served by staff or plated individually



MELBOURNE
GLEN WAVERLEY

