

## **Limited Menu**

### **Option 1**

#### **The Perfect Starter**

Chef's selection of finger foods

#### **Mains**

Please choose one of the following:

##### **Crispy Skin Salmon**

served over creamed potato and circled with balsamic tar and cold pressed olive oil

##### **Limerick Chicken**

herb and garlic marinated chicken breast presented on a salad of avocado, fresh tomato, Spanish onion and watercress, dressed with basil pesto and circled with balsamic tar, topped with vegetable crisps

##### **Eye Fillet Mignon**

250g premium eye fillet wrapped with bacon and grilled to your liking, served with garden salad and chips, mash or Idaho potato and any of our great sauces

##### **Roast Pumpkin Risotto**

made to order with fetta cheese, fresh chilli, pinenuts and English spinach, topped with crisp pancetta

##### **Herb and Cashew Crusted Wild Barramundi**

served with fresh Greek salad and your choice of chunky chips or rice

#### **Desserts**

##### **Galliano and White Chocolate Brulee**

complemented by a caramelised top and served with homemade cinnamon puffs

##### **Mississippi Mud Cake**

served with bourbon gnache and gingerbread ice cream  
(gluten free option available)

##### **Strawberries and Baileys Cheesecake**

served with balsamic strawberries and vanilla anglaise

**Two courses \$35 per person**

**Three courses \$45 per person**