

The Orchard Brasserie

Set Three Course \$35.00 per person

Choose two selections from each course – minimum 30 people

Main Meal

Alternate serve - Choose Two Items

Grilled barramundi fillet w/ steamed vegetables, pumpkin, potato boullingere & chardonnay cream sauce

Lemon pepper crusted barramundi w' hand cut potato wedges, mixed leaves, Asian slaw & Mary rose sauce

Garlic studded lamb rump w' potato gratin, baked honey carrots, seasonal greens & port wine sauce

Pan fried chicken breast w' Paris mash, corn cobette, steamed greens & redcurrant cream

Moroccan spiced chicken breast w' mixed leaf garden salad, peach & sweet soy sauce on rice pilaf

Char grilled scotch fillet w' smashed parmesan chats, Mediterranean vegetables & tomato peperonata sauce

Dessert

Alternate serve – Choose Two Items

Served with Chantilly cream

Steamed apple & almond sponge pudding w' crème anglaise

Rich chocolate mud cake w' ganash & strawberry coulis

Brioche bread & butter pudding w' caramel sauce

Sticky date pudding w' butterscotch sauce

Individual Pavlova w' fresh fruit & passionfruit coulis

** Menu choices are required a minimum of 14 prior

** Food service time for this menu is approximately 90 minutes