

Choose two entrees and mains from each of the following menus



Banquet Menu 1 \$23

Greek Salad
Fresh Garden Salad with a lemon and Olive Oil Dressing
Caesar Salad - Traditional Caesar with our Homemade Dressing
Soup Of the Day with fresh Turkish Bread

Pumpkin Risotto - Mushroom, Semi-dried Tomato, roasted Pumpkin with Baby Spinach
Verdi Pasta - Chicken, Sun-dried Tomato in a creamy Pesto Sauce finished with Baby Spinach
Beef Risotto- Marinated Beef, Capsicum, Mushrooms, and a hint of Chili in a light Tomato Sauce

Tea and coffee

Banquet Menu 2 \$27

Chili Lime Calamari - Crispy Calamari with an Asian Salad and Lemon Dressing
Thai Beef Salad- Marinated Beef with crunchy Hokkein Noodles, fresh Salad & a Chili Lime Dressing
Zero Meato- Mixed roast Vegetables with a Lemon Olive Oil Dressing & grilled Haloumi Cheese

Green Chicken Curry- Boneless Chicken, Snow Peas, Bok-Choy, steamed Rice,
Pappadum and Raitta

Beef Roullard- prime Sirloin rolled through our special ZB stuffing with roast Vegetables
Pumpkin Risotto- Mushrooms, Tomato, roast Pumpkin, Baby Spinach with a hint of Chili
Panseared Barramundi Fillets with a fresh Coriander, Tomato and Spanish Onion Salsa
Thai Fish Curry - with steamed Rice, Raitta and Pappadum

Fresh Fruit Platters
Tea and Coffee

Banquet Menu 3 \$34.50

Soup of the Day with fresh Turkish Bread

Salmon Parcels - Cream Cheese, Cucumber and Spanish Onion with a Lemon and Olive Oil emulsion garnished with a Seaweed Salad

Duck Spring Rolls with a Japanese Salad and Plum Sauce

Rare Roast Beef - Salad with crispy Noodles and Horseradish Dressing

Stuffed roasted Eggplant with a Vegetable Ragout and two Cheese Melt

Stuffed Chicken Breast with a Garlic Mushroom and Spinach Stuffing

Eye Fillet cooked as you like it with Rosti, Wilted Spinach and Red Wine Jus

Vegetable Stir fry with Asian Vegetables and our own special Sauce

Panseared Barramundi Fillets Cantonese style with Steamed Jasmine Rice

Fresh Fruit Platters

Tea and Coffee

Dessert Menu: \$7pp

Trio of sorbets

Tiramisu

Crème Brulee served with Shortbread

Sticky Date and Walnut Pudding with a Bailey's Butterscotch Sauce

Banoffee Pie served with Banana

Vanilla Bean Cheesecake served with a Berry Compote