

# Arrival Platter

## Arrival Platter

a selection of cheeses, meats, olives, pesto and chutneys  
served with an assortment of bread and crackers

# Main

## Succulent Boned Chicken

with an apricot, pecan & pinenut stuffing  
gluten free and dairy free

## Lean Topside Beef

marinated and garnished with a special blend of herbs & spices  
gluten free and dairy free

## Salmon Steaks

with lemon & dill sour cream dressing

## Gourmet Potatoes

glazed with butter & tossed in parsley  
gluten free

## Rainbow Coleslaw

a mix of red & green cabbage with carrots & dressing  
gluten free, dairy free, vegetarian

## Mesculin Salad

a blend of assorted lettuce, with cocktail tomatoes & sprouts & peppercorn vinaigrette  
gluten free, vegetarian, vegan without dressing

## Oriental Delight

brown rice, raisins, apple, carrot, walnuts, pineapple  
& mayonnaise dressing

## Potato, Bacon & Egg Salad

red potato, egg, celery, bacon bits, spring onion, red onion,  
red capsicum, parsley in a sour cream & mayonnaise dressing  
gluten free

## Bakers Basket

with a medley of freshly baked dinner rolls

# Dessert

## Chocolate Baileys Cheesecake

creamy baileys flavoured cheesecake with dark chocolate swirl  
resting on a chocolate crumb base

## Glazed Lemon Cake

baked upside down this tangy lemon cake with caramelised fresh lemon slices  
served with a chunky fruit salad & cream

# Afternoon Tea

## Mini Spring Rolls & Cocktail Samosas

served with a sweet chilli dipping sauce

## Cheese Board

a selection of cheeses, meats, olives, pesto and chutneys  
served with an assortment of bread and crackers