



## Set Menu One

### **Entrée**

Baby squid crumbed in lemon pepper w caper mayonnaise

Parmesan cheese croquettes served w tomato fondue

Twice baked goats cheese soufflé on a salad of pear, walnut & caramelised onions w a mountain pepper mustard dressing

### **Main**

Grilled Toulouse sausages served w braised cabbage, creamy mashed potatoes & a Dijon mustard

Seared Qld scallops on a mushroom & wild rocket risotto

Mussels Mariniere w frites & mayo

### **Dessert**

Iced honey & nougat parfait w mixed berry coulis

Sticky date pudding w caramel sauce & double cream

Traditional dark Belgian "Callebaut" chocolate mousse

*Two Course      \$45.00 per person*  
*Three Course    \$55.00 per person*

Any food or beverage consumed beyond this will be charged on a consumption basis. For all bookings over 15 people, credit card details are required as a deposit to hold the table. Menus may be subject to change on the day. A 3% surcharge applies to all payments made by credit card. Final numbers are required 3 days prior to the function. If on the day your party is smaller than confirmed, there may be a \$25.00 penalty for each absentee.



## Set Menu Two

### Entrée

Salad of smoked salmon & avocado w a gazpacho dressing

Freshly baked tomato tart served w a rocket & pine nut salad

Slow cooked glazed duck & rocket salad served w sumac tomatoes, green beans and an orange & pomegranate dressing

### Main

Choice of mussels: Marinier or Provencale w frites & mayo

Fish of the day served w chips & salad

Darling Downs wagyu rump served w baby roasted chats, green beans & a béarnaise sauce

Traditional Coq Au Vin w baby onions, mushrooms, bacon, vegetables & herbs served w pommes fondant

### Dessert

Traditional dark Belgian "Callebaut" chocolate mousse

Belgian waffle w a Bowen mango caramel sauce, served w vanilla bean ice cream

Blueberry & white chocolate cheesecake served w fresh cream & red fruit sauce

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