

# GROUP REDUCED CAFE MENUS

DESIGNED FOR GROUPS UP TO 35 DINING IN THE CAFÉ AREA

## REDUCED MENU A \$22.00

MAX. OF 25 PEOPLE

**Trio of daily made dips** served with toasted pita bread

### Pasta of the Day

or

**The 'Ed' caesar salad** with bacon, cos lettuce, poached egg, anchovies, parmesan and croutons

or

### Angus beef or chicken breast snitzel

Choice of pepper, dianne, mushroom sauce or gravy

**Accompanied** with bowls of Greek salad and chips

## REDUCED MENU C \$32.00

**Trio of daily made dips** served with toasted pita bread

### Roasted Tasmanian Atlantic Salmon

on a citrus and leek cous cous with green beans and red wine butter sauce **GF**

**Chicken Tikka Masala** served with jasmine rice, raita and mango chutney with pappadams **GF**

**Rump Steak** with broccolini and a red wine shallot & parsley butter and bordelaise sauce **GF**

**Pumpkin, zucchini, carrot & chickpea burger** with baby spinach, tomato, caramelized onion and bocconcini on a Lepinja roll **V**

**Accompanied** with large bowls of Greek salad and fries to share

## REDUCED MENU B \$25.00

MAX. OF 25 PEOPLE

### Pasta of the Day

or

**The 'Ed' caesar salad** with bacon, cos lettuce, poached egg, anchovies, parmesan and croutons

or

### Angus beef or chicken breast snitzel

Choice of pepper, dianne, mushroom sauce or gravy

**Accompanied** with bowls of Greek salad and chips

**Dessert** (choose one dish from the selection below)

## REDUCED MENU D \$35.00

### Roasted Tasmanian Atlantic Salmon

on a citrus and leek cous cous with green beans and red wine butter sauce **GF**

**Chicken Tikka Masala** served with jasmine rice, raita and mango chutney with pappadams **GF**

**Rump Steak** with broccolini and a red wine shallot & parsley butter and bordelaise sauce **GF**

**Pumpkin, zucchini, carrot & chickpea burger** with baby spinach, tomato, caramelized onion and bocconcini on a Lepinja roll **V**

**Accompanied** with large bowls of Greek salad and fries to share

**Dessert** (choose one dish from the selection below)

## DESSERT CHOICES

(select one)

### Key Lime Pie

**Baked Raspberry and White Chocolate Cheesecake**

**Warm Apple & Rhubarb Pie** with ice cream

**Sticky Date Pudding** with butterscotch sauce

**Individual Hot Chocolate Pudding** with chocolate sauce

**Gluten Free Orange & Almond Cake**

with orange syrup & cream

You may provide your own cake as the dessert, it will incur the following charges:

- \$3.00p/p for the chef to cut and serve with cream and coulis
- \$1.00p/p for the organiser to cut and serve, the hotel will provide cutlery and crockery

## MENU ADDITIONS

- Canapes to start (2ea) \$6.00p/p
- Antipasto \$7.00p/p
- Cheese to finish \$8.00p/p
- Coffee, tea & chocolates \$3p/p
- 3course menu \$40.00p/p (C&D)