



37 GOOLWA ROAD MIDDLETON SA 5213
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SET MENU OPTIONS

Thank you for your enquiry to hold your function with us. Please find below our Set Menu Options. Set menus are available for **groups of 15 or more** and are not available on Public Holidays.

We have a large bistro that can cater for groups of all sizes, however due to current COVID restrictions our bistro can cater for groups up to 240 people, with a private function room that can seat approximately 60 people which features a 65" TV available for any presentations or pictures and a dual microphone set up with a lectern. All Set Menus include a Tea & Coffee station.

We pride ourselves on good quality meals and friendly service. Should your group have any dietary requirements we can tailor a Set Menu to suit your needs. If you would like us to help you further, then please do not hesitate to contact us.

A \$2 Surcharge per head applies to Set Menu's on Weekends.

MENU 1: \$20

Main: **Oven Baked Barramundi** topped with a herb butter, served with salad & chips
Roast Pork served with gravy, crackling, vegetables & apple sauce

Dessert: **Hot Apple Crumble** with ice-cream
Fresh Fruit Salad with ice-cream

MENU 2: \$25

Main: **Herb Crusted Oven Baked Barramundi** served with salad, chips & tartare sauce
Roast Beef served with gravy & vegetables
Chicken Schnitzel topped with gravy & served with salad & chips

Dessert: **Hot Apple Crumble** with ice-cream
Sticky Date Pudding with ice-cream

MENU 3: \$35

Entrée: **Soup of the Day**
Chicken Satay Skewer served with rice

Main: **Atlantic Salmon** on smashed potato, served with green vegetables & herb aioli
Roast Lamb served with gravy, vegetables & mint sauce
Oven Baked Chicken Breast stuffed with baby spinach & prawns served with salad, chips & hollandaise sauce

Dessert: **Pavlova** with a mixed berry coulis and cream
Chocolate Brownie with a chocolate ganache served with ice-cream

MENU 4: \$40

Entrée: **Creamy Garlic Prawns** served with steamed rice
Crumbed Camembert served with a cranberry sauce

Main: **Slow Cooked Beef Sirloin** topped with a red wine & mushroom jus served with vegetables
Atlantic Salmon Salad with a creamy aioli dressing
Oven Baked Chicken Breast stuffed with spinach and sundried tomatoes served with potato mash, vegetables & hollandaise sauce.

Dessert: **Churros** with a chocolate dipping sauce served with cream & ice-cream
Cheesecake served with cream