

## *Dinner is in Bloom*

*Enjoy a night of Gourmet Bliss*

*Soup of the day*

*or*

*Warm goat cheese and walnuts on toasted cibatta bread slices served on a bed of baby spinach dressed in honey mustard vinaigrette*

*or*

*Hearts of Romaine tossed in a homemade Caesar dressing topped with freshly shaved Parmigiano Reggiano, crispy bacon and garlic herbed croutons*

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*Pan seared fresh fillet of salmon with herbed pilaf and roasted root vegetables served with a creamy dill sauce*

*or*

*Pork Schnitzel*

*Pork fillet coated with a crisp parmesan crust served with fries and mixed spring greens*

*or*

*Oven roasted free range chicken breast smothered with a creamy wild mushroom sauce served with Yukon gold mashed potatoes and chef's vegetables*

*or*

*Vegetarian Lasagna served with spring greens and garlic bread*

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*Banoffee Cocktail*

*(Layers of shortbread crumble, toffee and banana topped with real whipped cream)*

*or*

*Chocolate & hazelnut mousse cake*

*\$34 p/p*

*ALL MENUS  
come with water, freshly baked bread  
served with butter and coffee or tea service  
15% gratuity and taxes will be added to all events*