

# Group Dinner Menu

## Entree

Stanley fish cakes, curry sauce  
Carrot and coconut soup (v)  
Hummus dip with flat bread (v)  
Crispy salt and pepper calamari red pepper jam

## Main Course

Grilled pink ling with green beans and potato  
Roast Cape Grim beef with Spanish potatoes and peppers  
Creamy chicken and spinach pasta penne (gluten free available)  
Spanish style roast chicken with seasonal vegetables  
Hungarian pork goulash with braised cabbage and potatoes  
Slow braised pork and beef lasagne with salad (contains gluten; vegetarian available)

## Dessert

Stacked chocolate ripple with crumbled peppermint crisp  
Warm lemon cake with zesty sauce and cream  
Almond cake, honey syrup and ice cream  
Eton Mess - smashed pavlova, cream and berry compote

Dishes are gluten free unless “contains gluten” is indicated

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Choose 2 entrées, 3 mains and 2 desserts to be available for guests' choice.

Three courses: \$55 per person. Main course and dessert: \$42 per person.

Child serves are half price.

Minimum of 20 adults.

