



THREE COURSE DINNER 2

SUMMER 2017

(MINIMUM 18 PEOPLE)

Sauza Cream Prawns GF

Four tiger prawns sautéed with garlic in a tequila cream sauce

OR

Stuffed Mushroom V GF

A Portobello mushroom, spinach and Port duxelle, topped with feta cheese, sweet tomato coulis

OR

El Toro Salad V GF

Baby greens, diced beetroot, candied pecans, goat's cheese and balsamic vinaigrette

Cod Filet GF

Served on saffron risotto, asparagus and beurre blanc

OR

6oz Tenderloin Steak GF

Served with mashed potatoes, grilled tomato, spinach and mushroom sauce

OR

Roasted Butternut Squash Ravioli V

Tomato concassé, cream and fresh basil, topped with parmesan cheese

OR

Braised Lamb Shoulder GF

Slowly cooked lamb, so tender that it melts in your mouth!

Served with mashed potatoes and vegetables.

Whipped blueberry and Cassis cheesecake

OR

Warm Calebaut Chocolate Cake V

Baked to order, Bernard Calebaut Chocolate cake with melted center, brandy and Black cherries

\$39/person

18% gratuity and 5% GST will be added to the total bill