

Chef's Autumn

3 course Menu

\$55pp

Entrée

Soup – Chef's Pumpkin, Parsnip and roasted garlic soup
or

Seafood Croustade – a delicious mix of prawns, scallops, snapper and mussels served in a pastry crust

Main

Beef Bourguignon – a French Classic, served with steamed potato

or

Fresh Salmon – roasted on the skin and served on a bed of lentils with French Tarragon Beurre Blanc sauce

Dessert

Tarte aux Pommes – served with Vanilla ice cream

or

My Mum's fabulous hot pudding – served with Grand Marnier Crème Anglaise

First basket of bread is included; additional baskets \$4 each