

PSC Function Menu Options

minimum numbers of 20 patrons apply
room hire fees apply

\$95.00 per person

choice of 1 entrée, main & dessert

We can cater for vegetarian or Vegan: delegated numbers only

ENTRÉE

PUMPKIN AND COCONUT SOUP or POTATO and LEEK SOUP
with croutons and parmesan cheese

SALT AND PEPPER SQUIDS

with salad and tartare sauce

MUSHROOM ARANCINI

with napolitana sauce and shaved parmesan

MAIN

GRILLED CHICKEN BREAST

with garden quinoa, sundried tomato
and green olive salsa

GRILLED BARRAMUNDI

with broccoli, and a cauliflower gratin citrus sauce

GNOCCHI

with sage, brown butter, walnuts and parmesan

DESSERT

VANILLA PANNA COTTA with mixed berry compote

BRAGGS MESS MERINGUE with berries & cream

\$120 per person

choice of 2 entrée, main & dessert (alternate drop)

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ENTRÉE

SQUID & PRAWN SALAD with chilli lime dressing

HOUSE MADE FISH CAKES

Mix of fish, spring onions, potatoes, onion, dill, lightly crumbed, served with dill mayo.

GRILLED PORTOBELLO MUSHROOM

goat cheese, salad and a balsamic glaze

MAIN

SALMON FILLET

with crispy vegetables and citrus & dill sauce

HONEY MUSTARD PORK TENDERLOIN

with rustic potatoes and green beans

SIRLOIN CHAR GRILLED

with mash potato, greens and red wine jus

MUSHROOM RISOTTO

with spinach salad

DESSERT

STICKY DATE PUDDING with butterscotch sauce

CRÈME BRULEE with passion fruit, strawberries, and brandy sauce