

Group Dinner Menu "B"

To Start

Sweet Potato Frites

The house favorite, creole aioli

Bruschetta

Oven roasted roma tomato, fresh hot house tomato, onion, garlic, basil,
extra virgin olive oil, white balsamic syrup, warm sourdough wedges

Strawberry & Stilton Salad

Fresh mixed greens, sliced strawberries, Stilton cheese,
sliced almonds, strawberry balsamic vinaigrette

Entrée

Prawn & Bacon Penne

Tiger prawns, alfredo sauce, double smoked bacon,
tomatoes, red onion, warm focaccia bread

Vegetarian Strudel

Spinach, artichokes, oven dried tomatoes, roast red peppers,
goat cheese, crisp phyllo jacket, spinach parmesan cream

Sesame Sirloin

"AAA" sirloin, house made ginger sesame steak sauce

Caramel Pepper Salmon

Wild salmon fillet, savory house made caramel & pepper glaze

Chicken & Ribs

Grilled chicken breast, our famous Thai short ribs, spiced crispy onions

To Finish

Flourless Chocolate Torte

House made chocolate torte, chocolate ganache, white chocolate cinnamon sauce

Chocolate Skor Cheesecake

Lightly whipped cheesecake, chocolate ganache, crumbled "Skor" bar

B-52 Coffee

Bailey's, Kahlua, Grand Marnier, fresh whip cream

Two Course - \$24 per head

Three Course - \$30 per head

Applicable taxes and gratuities not included.