



**Spring & Summer Dinner
Function Selection
2 course per person \$72.00**

Selection of 4-6 Canapes available on request - POA

Bread Basket

Mains

(Please choose three options to be served as a three way alternate serve)

Poached salmon on potato bean tomato olive spinach salad (GF)

Chicken stuffed with semi dried tomato and brie with garlic butter hasselback potatoes (GF)

Potato gnocchi with wilted baby spinach, mushrooms and asparagus with stilton cream

Beef fillet on a roast pumpkin, pinenut, feta, beetroot and rocket salad
with a balsamic and apple jus (GF)

Chinese five spice pork fillet on singapore noodles with Asian greens

Vegan and dairy free option available

All mains served with bowls of seasonal vegetables

All red meat options will be served medium unless previously specified

Desserts

(Please choose three desserts to be served as a three way serve)

Passionfruit mango cheesecake with fresh fruit and vanilla ice cream

Coconut and lime brulee with almond biscotti

Chocolate and raspberry parfait with chocolate shards (GF)

Basque cheesecake with macadamia praline and vanilla ice cream

Lychee and strawberry cake with vanilla ice cream and summer berries (GF)

Tea / Plunger Coffee

Maddies is BYO - bottled wine and beer only Corkage: Included in the above cost

Surcharge applies on Sundays and public holidays 10%

There is a venue hire fee applicable for private functions

