

Foundry Hotel - Set Menu

2 Course- Entrée/Main or Main/Dessert \$40pp

3 Course \$45pp



ENTREE

Homemade Pumpkin Soup

Panko Crumbed Barramundi Fritters with Thai Herb Salad

Spring Rolls with Thai Dipping Sauce

Black Tiger Prawns pan fried in Garlic (3) nestled on a Green Pea and Lemon Fritter finished with a Creamy Garlic Sauce (+\$2pp)

Tender Slices of Seared Beef Tossed with Bean Sprouts, Coriander and Julienne Capsicum Finished with Fresh Asian Dressing and Crushed Cashew (+\$2pp)- Min guest Numbers 40

MAIN COURSE SELECTION

Crown Chicken Breast Marinated in Ginger and Coriander served with a Green Vegetable Stir fry finished with a Soy Reduction

Locally sourced Beef-Slow Braised in Red Wine & Port served with Thyme Roasted Baby Potatoes served with a medley of Roasted Root Vegetables

Twice cooked Chicken Breast wrapped in Aged Prosciutto served with a Mushroom, Pea and Pumpkin Risotto and finished with White Wine Veloute

Pork Cutlet, marinated in Garlic and Local Herbs served with Garlic Mash Potato, Green Vegetables and finished with Mustard and Honey sauce

Slow Cooked Beef Cheek served on a Mediterranean Pearl Couscous with Red Wine Demi Glaze

Local Lamb Shank Braised in a Rich Tomato and Vegetable Sauce served on Rosemary and Garlic Mashed Potato, finished with Balsamic Reduction(+\$2pp) - Min Guest Numbers 40

DESSERT SELECTION

Chocolate Pudding with Warm Chocolate Sauce and Cream

Petit Pavlova served with Berry Coulis and Chocolate Shards

White Chocolate Pannacotta served with Mixed Berry Compote and Chocolate Drizzle

Homemade individual Apple and Cinnamon Crumble served with Cream

Sticky Date Pudding with Butterscotch Sauce and Cream

Each course is served alternate plate- please choose 2 Items from each course

Includes: Fresh Rolls and Butter Pats, Water jugs & Glasses and Printed Menus in holders

We reserve the right to change or delete menu items based on seasonal availability.

Prices are quoted on current costs and may be subject to alteration at any time.

Public Holidays incur a 15% surcharge