

# FUNCTIONS

## SET MENU PACKAGE

# Lockleys Hotel

ENTREE

soup

mushroom | pumpkin | chicken & corn | sweet potato | potato & leek

satay chicken tenderloins

with jasmine rice

caramelised onion & goats cheese tart

with a rocket, red onion, cherry tomato salad & a sticky balsamic glaze

chicken & mushroom tart

with micro herbs & cherry tomatoes

thai prawn salad

on a bed of asian slaw with thai dressing

salt & pepper squid

with rocket salad & lemon

antipasto platter

MAINS

atlantic salmon

crispy skinned atlantic salmon served with sweet potato & garlic aioli

barramundi

butter crumbed barramundi fillet served with potato rosti & hollandaise sauce

porterhouse steak [250g]

topped with grilled haloumi & sticky balsamic glaze accompanied by garlic & herb potatoes

beef fillet\* [250g]

with brandy, mushroom & cream sauce with potato bake

chicken breast

oven baked chicken served with garlic & herb potatoes together with a

roasted red pepper & crushed tomato sauce

butter chicken

with rice & naan bread

DESSERTS

hot apple crumble tartlet

with fresh whipped cream

baked cheesecake

with a strawberry coulis & fresh whipped cream

creme brulee

chefs dessert slice platter

cheese & greens

**1.1 choice of 2 entrée, 2 mains & 2 desserts**

**\$45 per head**

**1.2 choice of 2 entrée & 2 mains**

**\$35 per head**

**1.3 choice of 2 mains & 2 desserts**

**\$35 per head**

all meals served alternately

all menus includes fresh garden salad, seasonal vegetables & bread rolls

gluten free & vegetarian options available on request

all menus are subject to availability

\*beef fillet additional  
orders taken at table

EXTRAS

\$5 per head

\$5 per head