

The Event Package

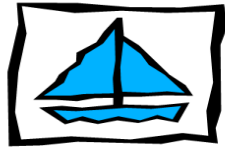


Our special event package is designed to make your life as the organizer for your event a little more enjoyable. Your guests will sit down to a personalised menu for your guest/s of honour.

While perusing the menu we will bring out a warm chianti bread with oil and balsamic vinegar for the table. Guests will then get to order entree and main courses from the menu of the day. A sample menu is on the next page for your perusal. We then get to serve your cake. Once presented and cut we will serve it with ice cream/cream and a berry coulis with no cakeage charge applicable.

From Weekdays \$50
Weekends \$55

If you would like to explore a three course menu option, please call to discuss.



THE BOATHOUSE

Waterfront Restaurant

Happy Birthday



Entree

Lightly Spiced Baby Calamari With A Tomato Mayonnaise And Lemon

Or

Twice Cooked Pork Belly, Roasted Apple Puree

Celeriac Waldorf And A Pistachio Crumble

Or

Roasted Tomato And Gorgonzola Tart With A Capsicum

Salsa And A Pesto Rim

Mains

Barramundi On A Bed Of Sea Salt Potato

Caponata And Balsamic

Or

Baked Sumac Baby Lamb Rump, Roasted Beetroot, Puy Lentils

Cherry Tomato, Potato And Jus

Or

Roasted Spatchcock On A Bed Of Preserved Lemon Cous Cous

Butternut Pumpkin And Mint Raita

Or

Porcini, Field And Roman Mushroom Shallot And Parsley

Ravioli With Pine Nuts, Binorie Fetta And A Micro Salad

Dessert

Birthday/Anniversary/Christening/Engagement Cake With Ice Cream