



## Rainbow Beach SLSC Plated Function Menu

Main course only - \$60

2 courses - \$80

3 courses - \$90

Party can select 2 of each option which will be served as alternate drop.

### Entrée

#### Prawn Salad with Namh Jim (GF)

Peeled prawns served with a fresh garden salad and Vietnamese namh jim sauce

#### Caramelized Pork Belly

Marinated in honey, soy and ginger, twice cooked tender pork belly served with fragrant rice

#### Prawn Chowder (GF)

Rich prawn soup served with toasted sour dough bread

#### Oyster natural (GF)

Half a dozen fresh half shell oysters (GF)

#### Oysters Kilpatrick (GF)

Half a dozen fresh half shell oysters, topped with bacon and Worcestershire, served hot

#### Spinach, Tomato & Feta Quiche (Vegetarian)

Individually baked quiche filled with wilted spinach, roasted baby tomatoes and feta

#### Lamb Kebabs with Mint & Lime Yoghurt

A light garden salad topped with marinated lamb skewers and a zesty citrus mint yoghurt

## Main Course

### Eye fillet

Eye fillet steak cooked medium rare, served atop a grilled field mushroom with prosciutto, red wine jus, fondant potato and seasonal vegetables

### Fish

Grilled whiting fillets, gold band snapper or red emperor combined fondant potato and with one of the following salads. Nicoise, avocado citrus or fresh garden salad.

### Chicken with Artichoke, Pancetta & Wild Rice

Sealed chicken breast braised in the artichoke, pancetta sauce, served with fresh garden salad and wild rice

### Mushroom & Sun-Dried Tomato Filo Parcel (Vegan)

Field, button and porcini mushrooms wrapped in filo pastry with baby spinach and artichokes, topped with roasted capsicum coulis. Served with steak fries and fresh garden salad

## Dessert

### Seasonal Fruit Platters

Individual platters of fresh fruits and blueberry yoghurt

### Chocolate Mud Cake

Rich mud cake served with berry compote and whipped Chantilly cream

### Mango Macadamia Cheese Cake (GF)

Sweet and tart cheese cake served with mango coulis and whipped Chantilly cream

### Citrus Tart

Individual tartlet served with strawberries marinated in Grand Marnier and fresh whipped Chantilly cream