

Set Menu

Entree

Pan fried Queensland sea scallops with asian glaze

Thai vegetable salad with teriyaki chicken

Sweet potato and butternut pumpkin soup

Greek salad with warm moroccon spiced beef strips & light balsamic glaze

Cajun dusted fried prawns with asian dipping sauce

Mains

Chicken breast stuffed with prawns and Queensland sea scallops with creamy garlic and lemon sauce

Reef fish on creamed herb potato with tomato and avocado salsa

Twice cooked asian style pork belly with toffee crisp crackling, garlicky mash and bok choy

Roasted herb and garlic racks of lamb on crispy nicola potatoes and madeira spiked jus

"Oakey Reserve" 300 gram rib fillet, scallop potato, field mushrooms and port reduction

Spaghettoni with rocket, pine nuts, sun dried tomatoes and olive oil

Braised "1824" beef cheeks, crispy kipfler potatoes, wilted baby spinach with shiraz and thyme jus

Desserts

Warm caramel pudding with double cream

Chocolate and almond cakes with warm chocolate

Citrus poppyseed syrup cake with vanilla icecream

Pavlova roll with pistachio cream and berry coulis

Homemade sticky date pudding with toffee sauce

Lemon and passionfruit cheesecake

Price

Prices available on request for 2 or 3 courses.

Please choose two from each selection for alternate drop.

If you have any other enquiries, please do not hesitate to contact the Function Manager.

The Spotted Cow

