

The Jezza Room

Function Menus

For Bookings Call 6931 1511

Menu One ROAST DINNER \$17.90 per head

Soup Choice of Two
Pumpkin, Sweet Corn & Chicken, Potato, Bacon & Leek,
French Onion & Carrot, Russian Vegetable

Main Course Choice of Two
*Option available two meats on same plate
Roast Beef, Chicken, Pork & Lamb.
Served with Baked Potato & Pumpkin, Seasoned Garden
Vegetables and Dinner Rolls

Tea and Coffee

Menu Two ROAST DINNER \$22.90 per head

Soup Choice of Two
Pumpkin, Sweet Corn & Chicken, Potato, Bacon & Leek,
French Onion & Carrot and Russian Vegetable.

Main Course Choice of Two
*Option available two meats on same plate
Roast Beef, Chicken, Pork & Lamb, served with Baked Potato &
Pumpkin, Seasoned Garden Vegetables and Dinner Rolls

Dessert Choice of Two
Homemade Cheesecake, Pavlova with Strawberries &
Passionfruit Cream, Chocolate Basket filled with Fresh Fruit &
Ice-cream, Profiteroles with ice-cream and Sticky Toffee Pudding

Tea and Coffee
(Without Soup \$20.90)

Menu Three BUFFET \$19.90 per head

Hot Dishes
Satay Beef, Honey Chicken, Combination Deluxe, Marinated
Chicken Wings, Spring Rolls, Dim Sims, Creamy Potato Bake,
Fried Rice and Garlic Bread

Cold Dishes
Cold Meat Platter and Garden Fresh Salads

Tea and Coffee

Menu Four BUFFET \$25.90 per head

Main Course
Seafood Mornay or Mixed Seafood Platter, Honey, Lemon or
Mango Chicken, Thai Curry, Blackbean or Oyster Beef, Sweet
& Sour Pork or BBQ Pork with Plum Sauce, Stirfried Udon or
Singapore Noodles, Beef or Chicken Satay, Chicken Fillet with
Chinese Vegetables, Dim Sims, Spring Rolls, Creamy Potato Bake
and Fried Rice

Cold Dishes
Cold Meat Platter and Garden Fresh Salads

Dessert Choice of Two
Homemade Cheesecake, Pavlova with Strawberries &
Passionfruit Cream, Chocolate Basket filled with Fresh Fruit &
Ice-cream, Profiteroles with Ice-cream and Sticky Toffee Pudding

Tea and Coffee

Menu Five

TWO COURSE DINNER \$25.90 per head
Main & Dessert

THREE COURSE DINNER \$31.50 per head
Entree, Main & Dessert

Entree Choice of Two
BBQ Pork Parcels, Prawn & Avocado Salad, Beef & Vegetable
Lasagne, Seafood, Chicken Caesar salad, Crab Meat Tower,
Soup - Pumpkin & Corriander, Tomato & Basil

Main Course Choice of Two
Lamb Rack with Walnut & Rosemary Crust, Tender Scotch
topped with Bacon & Prawn Rolls and a Roast Capsicum Sauce,
Barramundi Fillet glazed with Sweet Chilli, Lime & Corriander,
Baked Chicken Breast stuffed with Spinach, Feta & Semi-dried
Tomatoes topped with a crunchy parmesan crust and Bernaise
Sauce, Pork Fillet served with Mango Salsa, Veal Campagnola -
A tender fillet topped with Tomato, Basil & Mozzarella

All meals served with Garden Fresh Vegetables and Dinner
Rolls

Dessert Choice of Two
Homemade Cheesecake, Pavlova with Strawberries &
Passionfruit Cream, Chocolate Basket filled with Fresh Fruit
& Ice-cream, Profiteroles with Ice cream, Sticky Toffee Pudding
and Mud Cake

Tea and Coffee

Hor'd'oeuvres available at an extra cost \$3.50 per head