

# The Jezza Room

## Wedding Menus

For Bookings Call 6931 1511

### Menu One ROAST DINNER \$18.90 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 \$23.90 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, Pavalova 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 \$20.00 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 \$26.90 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, Pavalova 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 \$26.90 per head  
Main & Dessert

THREE COURSE DINNER \$32.50 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, Pavalova 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

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