





THE HILLS SET MINIMUM 25 GUESTS

ENTRÉES

SESAME CALAMARI (DF) With wasabi aioli and cucumber salad

PORK BITES (GF/DF) With chilli caramel and Asian slaw

MAINS

PORK CUTLET (GF) With roast celeriac, asparagus and mustard jus

CHICKEN KIEV With mash potato broccoli and garlic sauce

DESSERTS

BAILEYS CHEESECAKE (V) With whipped cream and strawberry

LEMON MERINGUE TART (V) Served with whipped cream **BEETROOT CARPACCIO (GF/DF/VGN)** With cashew ricotta and orange segments

CAESAR SALAD With crispy bacon, garlic croutons and anchovy dressing

PRAWN & LINGUINE PASTA With rose sauce and baby spinach

PORTERHOUSE STEAK - 200GM (GF) Medium rare with roast baby potatoes green beans and bernaise sauce

PISTACHIO & ROSE VEGAN CAKE (VGN) TRIO OF CHOCOLATE MOUSSE (V)

\$49 per person

Select 2 items from Main & Dessert to be severed alternatively dropped \$59 per person

Select 3 items from Entree, Main & Dessert to be severed alternatively dropped

GF - Gluten Free | V - Vegetarian | VGN - Vegan | DF - Dairy Free

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