



PLATED MEALS

MAINS

Chicken breast fillets with avocado, sundried tomatoes and garlic cream

Breasts of chicken char grilled, served with slivers of ripe avocados and semi sundried tomatoes, topped with a rich garlic cream sauce

Fillet steak with fried button mushrooms and bacon garlic glaze

Medallions of prime beef grilled, with marinated fried mushrooms, crisp shredded bacon, and served in a delightful garlic glaze

Marinated lamb cutlets

Tender lamb cutlets, french trimmed, oven baked with fresh mint and served in their own rich jus

Seafood Mornay with prawns, mussels, fish, crabmeat and calamari

A selection of ocean fresh prawns, NZ mussels, market fish fillets, crabmeat and tender calamari, served in a creamy Mornay sauce

Slow roasted mini lamb rumps served with rich Pomadora sauce

Succulent lamb rumps marinated in red wine with rosemary, mint, roasted garlic, vine ripened tomato and onion, double roasted and served in their own rich jus

DESSERTS

Pavlova & fresh fruits

Light fluffy pavlova served with lashings of fresh cream and topped with seasonal berries

Caramel cheesecake p/c

Ridge's own double caramel cheesecake served with whipped cream

Lemon curd tarts p/c

A pastry shell filled with rich citrus custard, topped with fresh whipped cream

Mud cakes p/c

Decadent double chocolate mud cake served with fresh whipped cream

Fresh fruit and cheese platters

Fresh seasonal fruits and market fresh cheeses served with crisp crackers

All set menus include fresh bread rolls and tea and coffee