



## Beer Appreciation Sit-Down Dinner

### **Appetiser - Stella Artois**

### **Entrée - Hoegaarden**

Salad of smoked salmon & avocado w a gazpacho dressing

Parmesan cheese croquettes served w tomato fondue

Twice baked goats cheese soufflé on a salad of pear, walnut & caramelised onions w a mountain pepper mustard dressing

### **Main - Leffe Blonde**

Grilled Toulouse sausages served w braised cabbage, creamy mashed potatoes & a Dijon mustard sauce

Seared scallops on a mushroom & wild rocket risotto

Mussels mariniere: white wine, bay leaf & persillade served with or without cream

### **Dessert - BelleVue Kriek**

Belgian waffle w a Bowen mango caramel sauce, served w vanilla bean ice cream

Traditional dark Belgian "Callebaut" chocolate mousse

Blueberry & white chocolate cheesecake served w fresh cream & red fruit sauce

**Budget:** \$85.00 per person

Any food or beverage consumed beyond this will be charged on a consumption basis. For all bookings over 15 people, credit card details are required as a deposit to hold the table. Menus may be subject to change on the day. A 3% surcharge applies to all payments made by credit card. Final numbers are required 3 days prior to the function. If on the day your party is smaller than confirmed, there may be a \$25.00 penalty for each absentee.