

# Set Menu

2 courses \$28.00 | 3 courses \$37.00 | 4 Courses \$45.00

Choice of two items - 50/50

Minimum 30 pax

## Soup

Pumpkin and Red Lentil  
Chicken and Sweet corn

Potato and Ham Hock  
Tuscan Minestrone

## Entrees

Roasted vegetable and pumpkin gnocchi ragout

Thai beef salad

Salt and pepper squid

Cheese camembert frit with garlic aioli

Soy honey and ginger sticky chicken on steamed rice

Vegetable and goats cheese tart

Asian pork belly with a slaw salad

## Mains

Oven baked salmon on a potato galette with a garden salad  
and lemon aioli

Braised lamb shank on mash and seasonal vegetables

Chicken breast wrapped in prosciutto with sage butter  
on herb potato and green beans

Pork loin cutlet served with apple relish, crushed apple  
and buttered peas

## Dessert

Lemon Tart with crème anglaise and vanilla whipped cream

Baked vanilla cheesecake with blueberry coulis

Sticky date pudding with butterscotch sauce

Camembert cheese with vegetable crudites and water crackers



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