



DINNER MENU \* \$55- per head min 25 people / 3hr service \* NB: ea extra hr @ \$2.50 per hd

ALL INCLUSIVE \* 3 COURSE A LA CARTE MEAL

\*CORKAGE & 3HR SERVICE

10% SECURITY DEPOSIT ON ACCEPTANCE OF MENU

PAYMENT IN FULL AT CONFIRMATION OF NUMBERS MIN 5 DAYS PRIOR TO FUNCTION

B.Y.O ALCOHOL

## TO BEGIN

### SUMPTUOUS COCKTAIL STYLE ENTREES

SERVED PLATTER STYLE TO SHARE WHILST MINGLING WITH PRE DINNER DRINKS

Olive ciabatta toast w Sassy's brandy green peppercorn pate

Sauteed field mushrooms w blue Costello cheese 'n rocket

Tempura battered prawn skewers w Sassy's dill aioli

## THE MAIN EVENT

\* A CHOICE OF \*

**PRE-ORDERING REQUIRED PLEASE**

### Vivacious vegetarian

**Parmesan polenta stack** ✕ chargrilled polenta slices w bbq eggplant, artichokes, roasted red capsicum, feta 'n baby spinach w sundried tom aioli 'n avocado salsa

OR

### Marvelous meat

**Luscious Lamb** ✕ rosemary marinated lamb skewers w citrus, currant 'n pine nut cous cous, mint yogurt 'n balsamic glazed garden salad

OR

### Fabulous fish

**Atlantic Salmon** ✕ lemon 'n herb basted w mild chilli lime salsa, sassy dressed garden salad & hand cut royal blue potatoe wedges

OR

### Charismatic chicken

**Feisty Cajun Chicken Salad** ✕ cajun spiced organic chicken, sassy salad veg, roasted cashews 'n Sassy's red pepper relish w avocado salsa

## DELIGHTFUL DECADENCE TO FINISH

Sassy's Busting Berry Icecream Bombes with drizzled dark choc & berry coulis

PLEASE NOTE : COFFEE, 'T' & COLD DRINKS ARE NOT INCLUDED BUT CAN BE PURCHASED ON CONSUMPTION ...THANX

NB: ALL DIETARY NEEDS CATERED FOR - SIMPLY NOTIFY US OF NUMBERS

SASSY'S TAKES PRIDE IN THE USE OF QUALITY FRESH INGREDIENTS TO CREATE SUMPTUOUS ABUNDANCE FOR ALL TASTES,  
BUDGETS & DIETARY REQUIREMENTS

JOIN US & RELAX

