

FUNCTIONS MENU

ONE COURSE, \$50 PER PERSON

TWO COURSE, \$65 PER PERSON

MAINS

Chicken

Chicken breast stuffed with spinach and fetta
Served on pumpkin salad with pesto sauce (GF)

Chicken breast stuffed with camembert
wrapped in bacon with shallot cream (GF)

Beef

Slow cooked scotch fillet served on mashed sweet potato,
with seasonal vegetables. Mushroom or peppercorn sauce (GF)

Scotch fillet steak with vegetables or chips and salad

Pork

Roast pork belly with baked vegetables,
seasonal greens and apple sauce (GF)

Fish

Oven baked barramundi with lemon butter sauce,
served with potato mash and greens (GF)

Lamb

Lamb shank served on a bed of creamy garlic,
potato mash, green veg and red wine sauce (GF)

Vegetarian

Penne pasta in rich tomato and basil sauce topped with parmesan
cheese

Beetroot risotto with parmesan cheese and walnuts

DESSERT

Passionfruit cheesecake
served with ice cream and cream

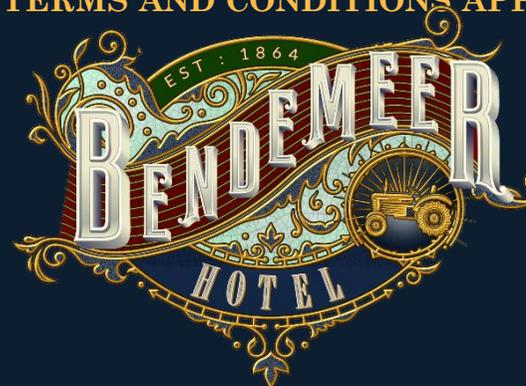
Black forest gateau served with ice cream and
cream

Bendy waffles served with ice cream
and butterscotch sauce (GF)

Sticky date pudding, served with ice cream
and warm caramel sauce (GF)

Tea and coffee

TERMS AND CONDITIONS APPLY



PH. 02 6769 6550

EMAIL bendemeerhotelnsw@gmail.com
Please ask our staff about accommodation

Food allergies and special dietary requirements can be
catered for, with prior notice