

# Strauss in the Manor Haus

Dinner & Show 2021

Glass of complimentary bubbles.

Entrée

Chefs tasting plate

Creamy Garlic Prawns

Arancini with Napoli Sauce

Crispy Garlic Bread with Basil Pesto

Main – Choice of

All main courses are served with oven roasted vegetable.

Eye Fillet Steak served with red wine sauce

Chicken Keiv served with Supreme Sauce

Barramundi with Herb and Lemon Butter

Desert – Choice of

All deserts served with cream and ice cream.

Sticky date Pudding with Butterscotch Sauce

Cake from the display

\$65 per person

