



## Function Menu

Choose 2 option from each course, these menus will be run as alternate drops.

Menu 1    \$20 for 2 courses

### Main

Chicken Schnitzel with Chips and Salad

Beef Stroganoff with Rice

Tempura Battered Fish, Chips and Salad

Cottage Pie, Vegetables and Gravy

Beef Sausages, Mash, Vegetables and Onion Gravy

Chicken and Mushroom Pie, Chips and Vegetables

### Dessert

Banoffi Pie

Hot Apple Crumble with Custard

## Menu 2

\$25 for 2 courses

\$30 for 3 courses

### Starters

Salt and Pepper Squid

Roast Pumpkin Soup

### Mains

Roast Beef & Yorkshire Pudding

Or

Roast Pork with Crackling

With Roast Potatoes, Fresh Seasonal Vegetables and Gravy

### Desserts

Sticky Date Pudding and Custard

Fresh Fruit Pavlova and Cream

Menu 3    \$28 for 2 Courses

\$35 for 3 Courses

## Starters

Classic Prawn Cocktail

BBQ Chicken Wings

## Mains

Baked Salmon with Lemon, Thyme and Asparagus with Roast Chat Potatoes

Honey Mustard Pork Fillet with Creamy Mashed Potato and Fresh Seasonal Vegetables

## Desserts

Baked New York Cheesecake with Blueberries and Cream

Tiramisu

Please advise us if there are any dietary requirements.

Please feel free to contact the Catering Manager, Steven Jamieson for any questions or to arrange a meeting.

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