



## CHEFS CHOICE

a **popular** choice for small groups, parties, birthdays, anniversaries, christenings, reunions, business dinners and more

**history & gardens**  
**your own printed menu**  
**guests can choose just what they want**

Park close by, greet and meet your guests on the long vine covered verandah or in the courtyard of Old Government House.

## YOUR OWN PRIVATE DINING ROOM

or choose the beautiful garden marquee seating 10, 20 or 30 guests

**including**  
 Linen cloths and napkins, background music, fresh bread rolls, all food and staff, fresh brewed teas and coffees chocolates.

Room hire & staff costs **included**.

**Menu** : Chef's Choice Menus are perfect for small groups. They vary from week to week depending on the season, what you would like and your Chef. Breads, tea, coffee, iced water and chocolates are included. Two Courses are \$68 and three courses \$78 per guest. Up to 30 guests there is a full choice from a menu similar to the sample over page. Above 30 guests we serve these menus as set or alternate service menus.....

**Drinks** : Just add drinks to this package. Choose a set price drinks package or an on consumption package.



Parramatta Park

T 9687 2662

[www.lachlans.com.au](http://www.lachlans.com.au)

DINING IN HISTORY

# Chefs Choice

## Sample Chef's Choice Menu

Saturday 31 March 2018

Fresh Bread Rolls

### Entrée

Thai Fish Cakes  
*on Asian greens with Namjim sauce*

or

Classic Caesar Salad  
*with anchovies and shaved parmesan*

or

Caramelized Onion and Goats Cheese Tart  
*with beetroot relish*

or

Roast Chicken Tenderloin  
*with mushroom risotto and tomato pesto*

### Mains

Atlantic Salmon Fillet  
*with roast sweet potato and orange salsa*

or

Chicken Breast Fillet  
*with vegetable risotto*

or

Black Angus Scotch Fillet  
*with potato puree, mushroom duxelle, toasted puffed rice and roast onion jus*

or

Spinach and Feta Slice *with rice flour pastry, spiced beetroot relish and roasted garlic yoghurt*

### Dessert

Toblerone Icecream  
*dark chocolate and honey nougat icecream on a vanilla anglaise*

or

Sticky Fig Pudding  
*with butterscotch sauce and icecream*

or

Passionfruit and Bacardi Slice  
*with raspberry coulis*

or

Chocolate Fudge Brownie  
*dense and moist with an intensely chocolately interior, cream and icecream*

Fresh Brewed Tea and Coffee  
*with after dinner liqueur chocolates*

*Chef's Choice Menus change from week to week depending on what is fresh, in season and to suit to suit just what you would like for your booking*