

Set menu \$45.00 per head

Three course meal 50/50

Entrees (please choose two)

Spring rolls

Garlic Bread

Samosa Homemade pastry stuffed with vegetables

Seafood cocktail

Mains (please choose two)

Chicken Green Curry Diced chicken cooked in green curry and coconut milk

Mass man Beef Curry Diced beef and mixed vegetables in Mass man curry

Mass man Vegetable Curry Ricotta cheese & mixed vegetables in mass man curry sauce

Saag Paneer Spinach & ricotta curry

Chicken Madrasi Chicken with coconut & spices

Rogan Josh Spicy lamb pieces in curry

Beef Bhuna Fresh tomato & thick curry sauce

Fish Curry Diced fish fillet in curry sauce

Calamari Alla Roman Calamari rings crumbed & deep-fried

Large Calzone Al Romana Stuffed pizza base with pizza sauce, cheese, ham, mushrooms, artichokes

Large Vegetarian Onion, mushrooms, capsicum, pineapple

Large Hawaiian Ham, pineapple

Fettuccini Chicken Pesto Chicken strips in a pesto and cream sauce

Tortellini Bolognese Homemade meat sauce

European Style Layers of homemade fresh pasta & Bolognese sauce, baked in cream & cheese

Steak with following sauces

Funghi mushroom, onion and garlic in red wine and butter sauce

Napolitana Napoli sauce

Grilled Chicken Served with salad & chips

Desserts

Cake of the day

Vanilla ice cream

Gulab Jamun

Some changes can be made

**Set menu \$55.00 per head
(Three course meal including tea or coffee)
Entree (choose three)**

Satays Thai style marinated pieces of chicken grilled with coconut milk and served with peanut sauce (3 sticks)

Curry Puffs Thai style pastry filed with potato, herbs & spicy mince and served with sweet chilli sauce (2 pieces)

Chicken Tikka Boneless chicken pieces marinated & cooked in the Tandoor

Prawn tikka prawn marinated in garlic, yoghurt and spices cooked in oven

mains all curry dishes served with rice (choose four)

Stir Fried Chicken Chicken strips & stir fried vegetables served with Hokkien noodles

Gang Panang Diced chicken, mushrooms, snow peas, asparagus, and cashew nuts cooked in oyster sauce & green curry sauce

Phad Pataya Diced chicken cooked in red curry, oyster and peanut sauces with coconut milk and fresh vegetables

Bangkok Curry Red lamb curry with young corn and mixed nuts cooked in coconut

Lamb Green Curry Lamb green curry cooked in coconut milk

Beef Randing Tender beef cooked in peanut sauce

Stir Fry Beef Beef strips with vegetables and slivered almonds, served with Hokkien noodles

Stir Fried Prawns Stir fried prawns and vegetables with Hokkien noodles

Hokkien Mee Fish and prawns cooked in oyster and soy sauces served with Hokkien noodles

Sabji Bhuna Mixed garden vegetables in curry flavour

Paneer Jalfrezi Ricotta cubes with onion & capsicum in a creamy tomato sauce

Chicken Korma Diced chicken and nuts cooked in cream

Butter Chicken Tandoori chicken pieces in a creamy tomato sauce

Chicken Jalfrezi Diced Tandoori chicken, onion & capsicum in a creamy tomato sauce

Lamb Vindaloo For lovers of hot food

Madrasi Lamb Diced lamb with coconut & spices

Beef Bhuna Fresh tomato & thick curry sauce

Punjabi Beef Beef with pineapple & curry sauce

Chicken Parmigiana Served with salad & mashed and fried potato ball

Porterhouse Uday Special Onion, mushroom & cream

Uday Special Lasagne European lasagne, mushrooms & chilli

Gnocchi Pesto Cream, pesto sauce, semi sun-dried tomatoes

Fettuccini Pesto Cream, pesto sauce, semi sun-dried tomatoes

Desserts

Sticky date cake served with cream or ice cream

Baci (hazelnut ice cream)

Tartufo (coffee ice cream)

Mango ice cream

Gulab Jamun (Indian homemade dumplings)

Any changes can be made from the a la carte menu

Set menu \$35.00 per person

Two course meal

Your choice entree and mains/mains and desserts

Entree

Small garlic pizza

Onion Bhajia

Mains

Dal Tarka Black lentils with a touch of fresh garlic, ginger and tomato

Vegetable Vindaloo For lovers of hot food

Chicken Curry North Indian style curry

Chicken Saag Diced chicken in a spicy spinach sauce

Lamb Bhuna Diced lamb in fresh tomato & thick curry sauce

Beef Curry Diced beef in curry sauce

Beef Madrasi Beef with coconut & spices

Grilled Fish

Margherita Cheese

Garlic Garlic

Salami Mild salami

Ham Ham

Penne Bolognese Homemade meat sauce

Penne Napolitana A rich homemade Italian tomato sauce

Gnocchi Carbonara Diced bacon in a thick creamy sauce

Gnocchi Pesto Cream, pesto sauce, semi sun-dried tomatoes

Penne Vegetarian Fresh vegetables in a creamy sauce

Grilled Chicken Served with salad & chips

Fried Chicken Served with salad & chips

Steak Funghi Fresh mushrooms

Desserts

Vanilla ice cream

Gulab Jamun