



**LAUXES**  
LOUNGE BAR & RESTAURANT

**PACKAGE B**

2 Courses \$60.00pp

**ENTREE**

6 Natural Oysters with a Champagne vinaigrette

or Lauxes Salad of Fresh Greens, Baked Pumpkin, Olives, Goat Cheese Fetta,  
Tomatoes and Roasted Walnuts

or Tempura Chilli Prawns tossed in a mild chilli mayo + cilantro

or Pork Belly crispy skinned confit w/ pineapple mint salsa

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**MAIN COURSE**

200g Tender Eye Fillet with Truffle Mash, Button Mushrooms, Sauteed Spinach and Shiraz Jus

or Fresh Local Snapper Pan seared on Potato Rosti with Sundried Tomato and  
Champagne Beurre Blanc

or Oven Roasted Chicken Breast with Steamed Asian Vegetables and Coconut Curry Sauce

or Slow roasted Duck w/ caramelized sweet potato + steamed bok choy  
+ tomato & cranberry chutney + port & muscat wine jus

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Lauxes is a flexible multifunctional venue where you are welcome to change the  
traditional format of the 3 course menu

1. entre-mains-dessert
2. canape-entree-mains
3. canape-mains-dessert
4. canape-mains-cheese plates

- DINING CHARGES -

Cake-age \$3.50pp

If you desire to bring your own cake for your celebration we attach a  
service charge of \$3.50 per person applies.

Groups of 10 or more are required to go onto a course menu or  
dine early evening to enable smooth service.