

## **THE LOGAN ROOM**

The Logan Room is a plated menu and includes freshly brewed Tea and Coffee  
Minimum 40pax

Canapes on arrival	13.00pp
One Course	35.00pp
Two Courses	49.00pp
Three Courses	61.00pp

### **CANAPES**

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Chargrilled vegetable bruschetta topped with feta crumble  
Spring Rolls Thai chicken and or vegetable with sweet chilli dipping sauce  
Chefs Gourmet Selection pies, sausage rolls, quiche and tartlets

### **ENTREES**

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Salad of Goats Cheese, candied walnuts, beetroot, pear, and apple vinaigrette  
Caesar Salad, baby cos, crispy pancetta, parmesan, poached egg & house dressing  
Indian spiced quinoa, fresh herbs, red onion, tomato and cumin scented yoghurt

### **MAINS**

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Oven baked Barramundi, potato & pumpkin gratin, crushed peas and seafood chowder  
Chicken Maryland, crushed potatoes, spinach, roast vine tomatoes with lemon thyme jus  
Slow Roasted Beef, potato gratin, baby carrots, mushroom jus  
Cauliflower steaks, green olive, caper and flat leaf parsley salsa. Black rice pilaf.

### **DESSERT**

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Individual Pavlova, fresh fruit and cream  
Baked cheesecake berry or mango swirl  
Dark Chocolate Brownie  
Hot Fruit crumble, traditional vanilla custard  
Rich Dark Chocolate Mousse

#### **DIETARY NOTE**

Logan Leisure Centres prepare, cook and serve food that can potentially contain common allergens.  
We can provide special dietary requirements, but cannot guarantee it to be free of all allergens.  
Gluten free dietary requests incur an additional \$2.00 per person charge