



A la carte menu

entree

scallops, cauliflower puree, pork belly
soft shell crab, asian inspired salad
chicken, mushroom, bacon filo parcel
cajun chicken, cos lettuce, bacon, parmesan salad
thai beef, vermicelli, coriander, nam jim dressing
salt and pepper squid, lime, asian dipping sauce
king prawn and avocado stack, olive, tomato & feta, balsamic glaze
lamb fillet, caramelised onion, rocket & goats cheese tart
roasted pumpkin, porcini, parmesan ravioli V
twice baked cheese souffle V
italian chicken, mozzarella, pasta

main

chicken rolled in prosciutto, celeriac and potato dauphinoise, seasonal vegetables
salmon fillet, potato and mushroom, tomato citronette
baked chicken, sweet potato, chorizo, coriander & chilli jam
roast pork cutlet, spring onion and chive creamed potato, apple honey glaze
roast rack of lamb, summer vegetables, mint bernaise
snapper fillet, cauliflower puree, shell fish vinaigrette
roasted chicken, zucchini and carrot fritter, parsley butter glaze
slow cooked lamb shoulder, garlic and thyme, broadbean and butternut puree
beef fillet, sauteed mushroom, shallot, potato galette, bordelaise sauce
beef tenderloin, split pea & thyme puree, beetroot relish
garlic roast pumpkin ravioli, goats cheese, pinenuts, balsamic glaze V
lamb loin stuffed with spinach, potato galette, beetroot glaze

dessert

minted chocolate cheese cake with chocolate crunch
lemon meringue with double cream
strawberry panna cotta and balsamic syrup
selection of Australia cheese, quince paste and biscuits
tasting plate

all menus include freshly brewed tea and coffee and petit fours

1 course menu \$40 - includes pre dinner canapés and main meal

2 course menu \$50 - includes pre dinner canapés, entree and main OR main and dessert

3 course menu \$60 - includes pre dinner canapés, entree, main and dessert

Please choose 2 meals from each course to be served alternatively to your guests

V-Vegetarian