

2 OR 3 COURSE MENU (MINIMUM 40 PEOPLE)

Choose two Entrees, two Main Courses & two Desserts where required. Your selections will be served to your guests alternatively. All main meals are served with selected vegetables and a Bread Roll Tea/Coffee.

ONE COURSE \$37/pp

TWO COURSE \$45/pp

THREE COURSE \$55/pp

ENTREE

Seared Yellow Fin Tuna

Sugar snap salad & pickled radish, watercress & dill mayonnaise

Sliced Aged Prosciutto

Grilled zucchini & ricotta, sun dried tomato & olive tapenade

Buffalo Mozzarella

Heirloom tomatoes, basil & sourdough crumble

Poached King Prawns

Avocado mousse & baby cos lettuce, cocktail sauce & sumac

Smoked Tasmanian Salmon

Roasted beetroot, shaved fennel & horseradish cream

Confit Duck Salad

Candied walnuts & roquette, aged balsamic & orange glaze

MAIN

Corn Fed Chicken Breast

Pumpkin puree & honey roasted almonds, burnt butter & sage

Slow Roasted Junee Lamb Rump

Rosemary potatoes & caramelised onions, lamb gravy & seeded mustard

Black Angus Tenderloin Fillet

Mashed potato, roasted wild mushrooms & red wine jus

Crispy Skin Barramundi

Baked cauliflower & Monterey Jack cheese, grilled leek & basil pesto

Green Pea Risotto

Asparagus & marjoram, roasted hazelnuts & parmesan crisp

Berkshire Pork Belly

Celeriac puree & buttered cabbage, caramelised pear & caper sauce

DESSERT

Lemon Meringue Pie

With double cream

Italian Tiramisu Cheesecake

With mascarpone

Macadamia Tart

With chocolate gelato

Sticky Date Pudding

With butterscotch sauce & vanilla ice cream

Poached Apple Crumble

With Vanilla Custard

Double Chocolate Mousse

With mixed berry coulis