



Plated Dinner

Two courses (Alternate drop between 2) - \$55 p/p

Three courses (alternate drop between 2) - \$75 p/p

Entrée selection

(choose 2 from cold entrée and/or hot entree)

Cold Entrees

Yellow Fin tuna Nicoise with quail egg, black sesame, confit cherry tomatoes & olive dressing

Roasted beetroot with Persian fetta, orange, red onion, beet cigars & a port wine reduction

(v)

House cured king salmon gravlax with fried shallots, micro rye croutons, baby watercress & dill remoulade

Truffle panna cotta with roasted pear, walnuts, red grapes, shaved parmesan & toasted

Turkish bread (v)

Prosciutto with Roquefort, roasted pine nuts, ciabatta, rocket leaves & balsamic

Moroccan lamb loin with Israeli couscous salad, grilled asparagus & red capsicum coulis

Heirloom tomato caprese with marinated baby mozzarella, basil, sunflower seeds &

balsamic (v)

'Prawn cocktail' Local king prawns, spanner crab and avocado salsa, shredded lettuce, tomato chilli jam & Mary Rose sauce

Hot Entrees

Seared sea scallops with green pea puree, corn kernels, pancetta, croutons & watercress

'Bacon & egg' braised pork belly with fried quail egg, corn puree, asparagus & chilli oil

Roasted pumpkin soufflé with lemon herb ricotta, butternut ribbons, asparagus & extra

virgin olive oil (v)

Oven roasted quail with truffle risotto, rocket pesto, confit tomato & shaved parmesan

Spanner crab cake trio with mango coriander salsa, wakame, tabiko & lime aioli

Zucchini fritters with feta, sautéed wild mushrooms, spinach, carrot puree & basil oil (v)

Beef wellington with crushed roasted root vegetables, wild mushrooms, buttered peas & gravy



Main course selection (Choose 2)

'Duck al orange' crispy skin duck breast, fondant potatoes, grilled asparagus, orange marmalade & pan jus

Provençal barramundi with parsley potato pearls, slow cooked tomato, baby capers, olives, shaved fennel & dill salad

'Surf and turf' beef tenderloin fillet with king prawns, deep pan rosti, wild mushrooms, baby spinach & red wine jus

Lamb rump medallion with crispy brussel sprouts, seared herb polenta, vine tomato & rosemary jus

Potato gnocchi with wild mushrooms, poached egg, truffle cream sauce, hollandaise & watercress (v)

Heirloom tomato tart with puff pastry, basil pesto, balsamic reduction, rocket & shaved parmesan (v)

Pan seared Atlantic salmon with roasted beetroot risotto, asparagus, vine tomato & blood orange beurre blanc

Herb crusted chicken supreme with confit potato, succotash, roasted pearl onions & sage jus

Slow braised pork belly with sweet potato gratin, minted peas, green apple & pan jus

Oven roasted gold band snapper with seafood chowder, rye croutons, pancetta & gremolata

Pan seared Black Angus beef fillet with pomme puree, charred asparagus, vine tomato, balsamic onion jam & thyme jus

Dessert selection (Choose 2)

Warm bread & butter pudding with vanilla royal & white chocolate anglaise

Passionfruit pavlova with seasonal berries and double cream

White chocolate and vanilla panna cotta, macadamia and pistachio crumb, berry compote

Lemon Pots de crème with berry compote almond streusel, caramel ice cream and shortbread fingers

Chocolate fondant with salted caramel sauce, topped with fresh seasonal berries and vanilla ice cream

Tiramisu cappuccino with a crisp sponge finger & chocolate coffee bean