



SET MENU

Arrival canapes - \$10-20 per person

Served on arrival – please select 2 items (\$10 per person) or 4 items (\$20 per person)

Salmon mousse cone, avocado, chive, pickled beetroot

Lemon thyme asparagus tartlet (v)

Thai chicken rice crisp, wakame salsa (gf)

Duck pate lavosh, mango & apricot relish

Set menu 1 (three course) - \$82.50 per person

Entrée - please select one entrée from list

Main - please select one main course from the list

Dessert - please select one dessert from the list

Set menu 2 (three course) - \$87.50 per person (alternate drop entrée/main)

Entrée - please select two items from the list – served as an alternate drop

Main - please select two items from the list – served as an alternate drop

Dessert - please select one dessert from the list

Set menu 3 (three course) - \$97.50 per person (orders taken for main course)

Entrée - please select two items from the list – served as an alternate drop

Main - please select three items from the list – orders taken

Dessert - please select two items from the list – served as an alternate drop

Menus served with bread rolls to the table on arrival, garden salad side with main course
And tea, coffee and chocolates after dessert



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Entree

Chilled smoked salmon mousse & caper parcels, citrus dill jelly, mascarpone, candied lime, lemon balsamic glaze

Warm seared lamb fillet, bourbon glazed apricot, rocket & toasted almonds

Grilled ½ shell scallops, avocado mousse, cucumber salsa, citrus foam

Moroccan pork terrine, apple & fennel compote, spiced labneh, parsnip crisp served chilled

Warm spinach & feta chicken roulade, parmesan crisp, cauliflower puree, caramelised cabbage

Warm rosemary & garlic prawns, potato wafers, béarnaise, rocket & celery salsa

Main

Braised beef cheeks, roasted fennel, parsnip puree, red wine jus

Grilled barramundi/salmon (**select one**), carrot ginger puree, herb salsa, garlic saffron sauce
(\$5 additional menu 1)

Lemon myrtle chicken supreme, rocket chive & sundried tomato risotto cake, artichoke cream sauce

Roasted pork belly, caponata, juniper jus

Seared duck breast, herb crusted cauliflower, wilted spinach, orange & balsamic jus (**\$5 additional menu 1**)

Beef fillet, honey carrots, colcannon, red wine reduction (**\$5 additional menu 1 & 2**)

Dessert

Raspberry red velvet slice, raspberry cream cheese, meringue, coulis, cream

Peach & chamomile panna cotta, mango white chocolate mousse, pear crisp

Rocky road tart, chocolate tart, duo choc mousse, raspberry jelly, homemade caramel marshmallow, roasted hazelnut praline, cream

Lemon & coconut slice, citrus curd, cream, candied lime



SET MENU

Vegetarian options

Entrée

Moroccan spiced tofu, bourbon glazed apricot, rocket & toasted almonds

or

Sweet potato & zucchini terrine, apple & fennel compote, spiced labneh, parsnip crisp

Main

Mushroom, kale & feta filo parcel, ratatouille vegetables, pesto

or

Mediterranean grilled vegetables (eggplant, zucchini, and capsicum), carrot & ginger puree, beetroot salsa