

Seated & Served Menu

Pre-select

Alternate - 2 choices from each course to be served 50/50 drop

Entrée

Smoked salmon with herb salad of dill, lime, Sicilian capers & Cornichons (GF)

Spinach & ricotta light ravioli with salsa Napolitana & aged Italian Grana Padano cheese (V)

Mélange of sweet potato & pumpkin with shredded kale & couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)

Main Course

Barramundi fillet gremolata rub, with a vegetable medley & lemon infused oil (GF available)

Australian tenderloin fillet served with mashed potatoes, baby beets & veal jus (GF available)

Roast Chicken with wilted rocket, spinach & pumpkin, seasoned with lemon myrtle & white pepper Chardonnay jus, served with carrot batons (GF)

Middle Eastern slow cooked eggplant with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

Dessert

Exotic stone – whipped coconut mousse with a tropical crèmeux insert on an almond sablé with yellow glaze & passion fruit marshmallow

Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé & Belgium chocolate disc

Tiramisu Tower – Amaretto biscuits dipped in coffee, layered with soft cream & flavoured with cocoa

Chocolate raspberry fudge tart – smooth chocolate ganache with raspberries (GF)

V=Vegetarian / GF= Gluten Free

Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.