

Menu

COLD SELECTION

Chefs' choice of amuse bouche
Seven vegetable salad ve/gf/nf
Pear fennel & pomegranate salad, blue cheese
dressing v, gf, nf
Rustic caprese salad v/gf/nf
Garlic butter Exmouth prawn cutlets gf/nf
Fresh Oz oysters gf/df/nf

HOT SELECTION

Chicken breast roasted, creamy tomato pesto gf/nf
Lamb shoulder slow-cooked, anchovy garlic,
rosemary gravy gf/nf/df
Steamed Barramundi, coconut & kaffir lime green
curry sauce gf/nf/df
Ricotta & spinach cannelloni, fresh basil & parmesan
crusted v/nf
Spiced tofu fried rice ve/gf/nf
Roast chat potatoes, baby onions, harissa
cauliflower ve/gf/nf

DESSERT

Mango berry fruit salad ve/gf/nf
Loaded cheese platter
Mini cakes assorted
Petite four desserts
Passionfruit & lime cheesecake ve/gf

NOTE: MENU ITEMS MAY BE SUBJECT TO CHANGE