

Entrées

Baked salmon & caramelized leek tart with a wild rocket & caperberry salad

Potato gnocchi with burnt sage butter wild mushrooms & parmesan wafer

Smoked salmon & crepe terrine with cucumber ribbons, crème fraiche & chive oil

Twice cooked pressed pork belly with asian slaw & hoisin glaze

Huon valley mushroom & gruyere cheese tart with dressed rocket & roasted capsicum

Shredded duck salad with roasted cherry tomatoes, baby spinach & chilli blueberry glaze

Sautéed coconut curry tiger prawns with sticky rice & sweet basil

Tempura prawns served on a nest of vermicelli noodles & vegetable julienne
with sweet chilli dressing

Baked spinach & ricotta cannelloni with fresh tomato concasse & fried basil

Thai fish cakes with cucumber, lime & chilli dressing

Salt & pepper fried calamari salad with wild rocket & black bean dressing

Macadamia crusted chicken tenderloins on salad greens with tarragon mayonnaise

Thai beef salad with pappadums & cucumber relish

Spinach & ricotta tart with antipasto style salad

Harissa spiced chicken skewers on chickpea & roasted pepper salad with honey yoghurt

Main Course

Pan seared cajun salmon with spinach cous cous & sumac yoghurt

Chargrilled chicken supreme on a mushroom risotto cake with steamed asparagus & saffron beurre blanc

Oven roasted rack of lamb with mint pesto accompanied by potato galette & steamed greens

Slow cooked lamb shoulder with roasted root vegetables & braising juices

Grilled breast of chicken on spinach & ricotta cannelloni with tomato & basil relish

Pan seared salmon fillet served on a bed of steamed noodles & julienne of vegetables topped with coriander pesto

Twice cooked duck maryland served on asian style noodles bok choy & hoisin sauce

Seared eye fillet medallions with huon valley mushroom ragout on sweet potato mash & red wine jus

Pan fried fish of the day served with steamed asparagus on roast garlic & spring onion mash & béarnaise sauce

Chargrilled porterhouse steak with hand cut bintje potato chips, braised leeks & dienne sauce

Macadamia & fresh herb crusted fish of the day with steamed baby potatoes garden greens & drizzled with citrus beurre blanc

Trevalla & scallop filo parcel with lemon & tarragon butter served with dressed greens on a potato mash

Grilled eye fillet steak topped with slow roasted tomato, sweet potato mash & red wine jus

Slow cooked braised lamb shank served on garlic mash with vegetables & pan juices

Spinach & brie pocketed chicken breast wrapped in prosciutto accompanied with sautéed potato pesto cream sauce & dressed greens

Dessert

Steamed chocolate & raspberry pudding with double cream chocolate fudge sauce
& vanilla bean ice cream

Chocolate tart with crème anglaise & berry compote

Baked blueberry cheesecake with double cream drizzled with raspberry coulis

Slow baked lemon tart with raspberry coulis & soft whipped cream

Individual sticky date pudding with butterscotch sauce vanilla ice cream & toffee glass

Pavlova roulade with seasonal berries, rich ganache & chocolate filigree

Individual tiramisu with savoiardi biscuits, mascarpone cheese & kahlua cream

Profiterole filled with creamy chocolate mousse & warm jaffa sauce

Chocolate & praline layered parfait with marinated berries & tuille biscuit

Cappuccino mousse with chocolate wafer cigar & almond macaroon

Vanilla panna cotta with passion fruit pulp & flat snap

Aged cheddar cheese & brie accompanied with fig compote & assorted crisp breads

Chocolate hazelnut meringue sandwich with chocolate mousse & pak mash

Lemon & passionfruit pavlova roulade with vanilla bean anglaise

White chocolate & raspberry mousse with pistachio crumble & chocolate shards

Individual baileys irish cream cheesecake with Kahlua cream & marinated strawberries

Warm choc macadamia brownie loaded with chocolate ice cream & rich chocolate ganache



Cost Breakdown

2 Course Alternate Drop

(either Entrée & Main Course or Main Course & Dessert)

\$60.00 per person

3 Course Alternate Drop

(Entrée / Main Course & Dessert)

\$82.00 per person

2 Course Alternate Drop with Soup

(Set Soup followed by Main Course & Dessert)

\$72.00 per person

01/07/18