

MENU

DINNER

BANQUET

\$65 PER PERSON – 3 COURSE ALTERNATE DROP

\$53 PER PERSON – 2 COURSE ALTERNATE DROP

Includes: bread roll, tea & coffee station, white linen napkins & white linen tablecloths.

ENTREES

King Prawn (GF)

Green pea mint pesto, prosciutto, konbu crisps, preserved lemon yoghurt and watercress

Shaved Slow Roast Blackened Prime Rib (GF) (NF)

Honey roasted beetroots, charred corn, smoked chilli hollandaise and truffle rosemary salt

Spinach and Ricotta Cannelloni (NF)

Spinach coulis, smoked tomato relish and basil parmesan crumble

Wood Smoked Salmon Fillet (GF) (NF)

Blackened onion, cauliflower chips, carrot cumin puree, goats cheese and turmeric mousse

Confit Duck Leg (GF) (NF)

Coconut ginger risotto, candied red cabbage walnut compote and orange fennel jus

Shredded Smoked Chicken (GF) (NF)

Radicchio, pickled eggplant, celeriac crisps, mango chilli dressing

Pork and Pistachio Terrine (GF) (NF)

Beetroot, pancetta, smoked apple aioli and balsamic red wine reduction

Oven Roast Moroccan Spiced Lamb Cutlet (NF)

Pearl cous cous, sultana orange puree, coriander ginger yoghurt and pomegranate

Slow Roast Crisp Skinned Pork Belly (GF) (NF)

Miso caramel, pickled baby apples and seaweed sesame crisp

MAINS

Smoked Paprika Rubbed Sous Vide Lamb (GF) (NF)
Roast vegetable paella, steamed broccolini and sweet potato crisps

Red Wine Braised Lamb Shoulder (GF) (NF)
Black bean pumpkin stew, charred fennel and green pea coriander chimichurri

North African Spiced Roast Chicken Supreme (GF) (NF)
Crushed garlic mint chats, ginger braised apricots and coriander lime yoghurt

Slow Roast Beef Fillet (GF) (NF)
Potato roesti, smoked mushroom and leek duxelle, wood fired asparagus and pink peppercorn shiraz jus

Crisp Skinned Salmon Fillet (GF) (NF)
Roast cauliflower apple puree, sautéed spinach and charred pepper preserved lemon aioli

Prosciutto Wrapped Chicken Breast (GF)
Smoked cheese polenta, almond herb crusted artichokes and garlic cream jus

Char Grilled Beef Fillet (GF) (NF)
Confit carrot puree, fondant parsnip, truffled peas and balsamic jus

Citrus Roasted Chicken Breast Supreme (GF) (NF)
Chorizo, pea and blue cheese risotto, orange and pepper braised leek and cider vinegar caramel

18hr Braised Beef Cheek (GF)
Pancetta pistachio and oat granola, truffled mash potato and whipped foie gras butter

DESSERTS

Coconut And Lemongrass Pannacotta (GF) (NF)
Charred pineapple salsa, sesame honey crisp and mint syrup

Flourless Death By Chocolate Cake (GF)
Chocolate chilli ganache, chocolate crackle and chocolate cream

Torched Meringue (GF) (NF)
Lime curd, ginger coconut praline and raspberry compote

Strawberry Tart (GF) (NF)
Short crust base, strawberry compote and strawberry vanilla mousse

Raspberry Vanilla Meringue (NF)
Sable biscuit base, passionfruit curd and rose water cream

Chocolate Blood Orange Dome
Chocolate mousse, blood orange jelly and rosemary mascarpone

Fennel White Chocolate Brulee (GF) (NF)
Chia seed praline, mango gel and vanilla cream

Cheese Board & Petite Fours
Vintage cheddar, blue vein, brie served with lavish, seasonal fruit and muscatels plus Petite Fours; a selection of chef's creations

Vegetarian and Vegan options available on request.