

Formal Dining Menu

2 Course | \$70.00pp

3 Course | \$90.00pp

Entrée (alternate placement)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives,
caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino
crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy
tomato chutney

Pepper Crusted Beef Carpaccio, arugula and radicchio salad, dressed in caper and olive oil

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled
asparagus (V)

Main Course (alternate placement)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms,
green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion,
infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre
blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry
tomatoes, rocket salad with a burnt lemon crème fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red

pepper sauce

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted

tomato reduction (V)

To Finish (alternate placement)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items