

# Seated menu

## Entrees

- Char grilled marinated vegetable stack with a rich Napoli sauce topped with grilled haloumi and fresh basil
- Wild mushroom, thyme and truffle risotto topped with crisp prosciutto and shaved parmesan
- Roast beef, caramelised onion, capsicum, tomato and chive tart with watercress and balsamic glaze
- Crispy skin pork belly with salt and pepper squid, green papaya and Thai herb salad with a soy and sesame dressing
- Grilled prawns on an avocado timbale with orange segments, fresh coriander and a chilli and lime vinaigrette
- Seared scallops on cauliflower puree with asparagus spears, tomato concasse and basil oil
- Kingfish ceviche topped with baby capers and Spanish onion with a chilli and coriander citrus dressing



## Mains

- Oven baked capsicum filled with quinoa, carrot, cucumber, fresh herbs and cheese with creamy mash and buttered brussels sprouts
- Beef eye fillet with pumpkin puree, potato fondant, balsamic glazed truss cherry tomatoes and a port wine jus
- Seared salmon fillet on a lemon and dill mash, asparagus spears and a lemon baby caper and chive butter sauce
- Crispy skin barramundi fillet on roast beetroot puree, broccolini, and a fennel, orange and walnut salad
- Chicken supreme on carrot puree, green beans and a spicy tomato and red capsicum relish
- Cumin spiced lamb rump on a smoky eggplant and paprika puree with char grilled zucchini, chunky ratatouille and rosemary jus
- Confit duck Maryland on cauliflower puree, braised red cabbage, Dutch carrots and a caramelised onion jus



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## Desserts

- Bailey's crème brulee with strawberry and pistachio biscotti
- Rum and coconut panna cotta with a pineapple, chilli and mint salsa
- Baked chocolate ganache tart with hazelnuts and a fresh berry compote
- Caramelised banana with honeycomb ice cream, candied popcorn and salted caramel sauce
- Deconstructed lemon and passionfruit tart with kiwi fruit, raspberries and mango sorbet
- Port poached pears with cinnamon cream, toasted almonds and port glaze
- Individual cheese plate – Brie, blue, aged cheddar, dried fruit and nuts, quince paste and lavosh crisps

## Menu Options

**Choose one Course \$44**

**Two Course \$60**  
*Alternate drop \$65*

**Three Course \$82**  
*Alternate drop \$87*

