



## LUNCH/DINNER MENU

3 Course - \$ per person (select 1 entrée, 1 main course & 1 dessert)

2 Course - \$ per person (select 1 entrée & 1 main course OR 1 main course & 1 dessert)

### ENTRÉE

Peppered calamari and salad of Japanese sausage with Asian dressing

Prawn and mango salad with sesame vinaigrette

Baked prawn and leek tartlet with walnut rocket salad, creamy citrus and chive dressing

Prawn and charred asparagus with tomato compote, vincotto and crispy pancetta

Char grilled scallops with twice cooked pork belly and mizuna

Chimchurri prawns with preserved lemon cous cous, parsley oil and baby herbs with a tomato and saffron salsa

Prawn, smoked salmon and crabmeat tian served with a garlic and chive mayonnaise

Confit duck leg with a leek and pancetta tart with rocket, basil and sweet mandarin salad  
additional \$3.00 per person

Chicken involtini on a white bean salad and herbed chorizo with a gazpacho dressing

Cajun spiced chicken breast on guacamole with a herb dressing

Lamb loin, roasted root vegetable and spinach salad with a cashew nut and minted pesto dressing

Lamb salad and sweet potato with rocket, asparagus, Danish feta and honey mustard

Pepper crusted beef fillet, oven dried tomato, blue cheese crouton and a pesto dressing

Medium rare roasted beef fillet with grilled asparagus, white bean puree and caponata

Salad of honey soy roasted duck with a coriander, mint and orange sauce

Smoked salmon and lime crème fraîche terrine with capers and dill

Vietnamese chicken salad with Asian dressing and fried shallots

Tomato, pesto and onion tart with crisp parmesan

### “Create your own tasting plate”

Select any 2 of the above menu items to be served on a tasting plate  
additional \$3.00 per person



## MAIN COURSE

Dried tomato and olive studded fillet of salmon with truffled potatoes, pancetta wrapped brocolini and a champagne cream sauce

Roasted kingfish with potato, asparagus, cucumber and preserved lemon

Barramundi fillet with white bean, rocket and tuna salad and lemon pepper dressing.

Oven baked duck breast on leg crepinette with a five spice jus  
**additional \$4.00 per person**

Rosemary and parmesan crusted lamb rack on kumara mash with roma tomato and eggplant parmiagiana  
**additional \$4.00 per person**

Roasted lamb rump with garlic and rosemary reduction and a minted pea and barley risotto cake

Lamb rump with an herbed blue cheese crust, potato gratin and quince flavoured jus

Harissa crusted lamb rump with eggplant, chorizo and a minted yoghurt dressing

High country pork cutlet on a cumin and sweet potato dauphinoise with prawns and herb jus  
**additional \$4.00 per person**

Fennel and black pepper scented pork fillet on endive mash with a red currant jus

Beef eye fillet with rosemary kiplers and a peppercorn cream sauce

Beef eye fillet with truffled mash, char grilled asparagus and a blue cheese spinach cream

Eye fillet of beef with balsamic and rosemary mushrooms, chat layonnaise and sticky glaze

Eye fillet with capsicum and chilli red wine sauce topped with wilted spinach

Char grilled fillet of beef with prawn rotolo and salsa verde  
**additional \$4.00 per person**

Sage marinated chicken supreme with gratin dauphinoise, zucchini and a Madeira jus.

Asian spiced chicken breast on wilted greens with a tartlet of five spiced beef and shitake mushrooms

Char grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato galette with sautéed rocket

Chicken breast filled with a herb farce with potato rosti, green beans and a dried tomato and capsicum pesto

Prosciutto wrapped chicken breast with garlic and thyme polenta, sautéed spinach and a beurre blanc

**All main courses served with bowl of gourmet leaves with balsamic & olive oil to share**



## EXTRAS

### Served to the centre of the table

Crusty ciabatta loaf with aged balsamic vinegar, virgin olive oil and house made Dukkah	\$	per person
Traditional Caesar salad	\$	per person
Bowls of stir fried vegetables with light soy sauce	\$	per person
Stir fried Chinese greens	\$	per person
Roasted root vegetables flavoured with fresh thyme	\$	per person
Roasted Swiss brown and button mushrooms with garlic & sea salt	\$	per person
Garlic & rosemary roasted baby potatoes	\$	per person

## ADDITIONAL

Pre dinner canapés -1/2 hour	\$	per person
Alternate drop - per course (eg 50% chicken & 50% beef)	\$	per person
Alternate drop - 3 course (50/50 for entrée, main & dessert)	\$	per person
Choice of 2 menu items for entrée	\$	per person
Choice of 2 menu items for main course	\$	per person
Choice of 2 menu items for dessert	\$	per person
Choice of 2 menu items for entrée, main & dessert	\$	per person



## DESSERT

### **Served on platters to the table or individually:**

Baked Chocolate, Cherry and Coconut Tart with chocolate Anglaise

Berry and Sherry Sponge Trifle served in an espresso glass

Cheese Times Three

King Island discovery ash brie, Clover Creek special reserve cheddar and King Island roaring forties blue served with fig chutney, walnuts and water crackers

Cranberry Poached Apple and Pear Crumble with king island cream (served hot)

Flourless Chocolate Cake with coffee Anglaise

Lemon Curd Tart with a berry salad and double cream

Passionfruit and Roasted Pineapple Pannacotta with passionfruit coulis

Pecan Tart with double cream

### **Served individually:**

Chocolate and Baileys Bavarois with shards of almond biscotti

Chocolate Pudding with berry kissel and double cream (served hot)

Citrus and Pistachio Syrup Cake with double cream and candied Clementine

Citrus Steamed Pudding with a tangy tequila sabayon (served hot)

Raspberry and White Chocolate Baked Cheesecake with a vanilla and cointreau cream