



LUNCH/DINNER MENU

3 Course (select 1 entrée, 1 main course & 1 dessert)

2 Course (select 1 entrée & 1 main course OR 1 main course & 1 dessert)

ENTRÉE

Ceviche of garfish & Australian prawn tails with baby herbs and lemon infused olive oil

Smoked salmon & lime crème fraiche terrine with capers and dill

Tian of prawn & crabmeat with cucumber, fennel and citrus garnished with salmon pearls

Barbecued smoked paprika prawn tails on saffron potato with capers, spring onion, crispy pancetta and romesco sauce

Prawn & mango salad with sesame vinaigrette

House cured ocean trout nicoise salad with dill and parsley oil

Goat chevre tart tatin with fig marmalade and poached asparagus

Vietnamese beef salad with sesame omelette, Asian herbs and sweet green chilli sauce

Peppered beef fillet with char-grilled asparagus and baby chard leaves

Eye fillet of beef with fine caponata, shaved blue cheese and basil infused olive oil

Spiced chicken breast on roast chickpea puree with spicy pumpkin chutney

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

Coconut poached chicken breast with mango and ginger sambal dressing

Korma style lamb salad with braised lentils, lemon yoghurt, tomato kasoundi and mint



ENTRÉES continued

Lemon thyme marinated lamb rump with Spanish tortilla, baba ganoush and pomegranate molasses

Poached veal loin with black olive tapenade and tuna tartare

Confit of duck leg with witlof, caramelised apple and hazelnut dressing

Twice cooked fennel crusted pork belly with sour cherry and orange

Seafood Tasting Plate #1

smoked salmon & lime crème fraiche terrine with capers and dill and ceviche of garfish & Australian prawn tails with baby herbs and lemon infused olive oil

Seafood Tasting Plate #2

tian of prawn & crabmeat with cucumber, fennel and citrus salad garnished with salmon pearls and barbecued smoked paprika prawn tails on saffron potato with capers, spring onion, crispy pancetta and romesco sauce



MAIN COURSE

Roast kingfish with potato, asparagus, cucumber and preserved lemon

Barramundi fillet on prawn & pea risotto with a saffron and citrus beurre blanc

Beetroot cured salmon fillet with lemon scented kipfler potato and salsa verde

Beef eye fillet with mushroom cannelloni, onion marmalade and truffle jus

Beef eye fillet Rossini with chicken parfait and a madeira glaze

Peppered beef eye fillet on creamed parsnip mash with fried onion rings

Eye fillet of beef with balsamic & rosemary mushrooms, garlic chat potatoes and sticky glaze

Beef rib eye with horseradish & dauphinoise potato and beetroot jus

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

Green chicken masala with potato & lentil curry and lime pickle

Chicken breast on mushroom and silverbeet risotto with green pepper butter

Chicken breast with four-cheese raviolo, saffron braised leek & pea and topped with tomato puree

Oregano, lemon & rosemary marinated chicken breast with warm potato & olive salad and tapenade

Prosciutto wrapped chicken filled with bocconcini & sage served with peperonata

Harrisa crusted lamb rump with braised chickpeas, chorizo and minted cucumber yoghurt dressing

Juniper flavoured lamb rack with eggplant parmigiana

Rosemary & garlic marinated lamb rump on potato & pea crush with a port glaze

Lamb rump with feta filled bread & butter pudding and a red wine reduction

Boneless veal shank filled with porcini & pine nut with soft parmesan polenta and gremolata

**All main courses served with a 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

Traditional Caesar salad

Bowls of stir fried vegetables with light soy sauce

Stir fried Chinese greens

Roasted root vegetables flavoured with fresh thyme

Roasted Swiss brown and button mushrooms
with garlic & sea salt

Garlic & rosemary roasted baby potatoes

Shoestring fries seasoned with sea salt

ADDITIONAL

Pre dinner canapés -1/2 hour

Alternate drop - per course (eg 50% chicken & 50% beef)

Alternate drop - 3 course (50/50 for entrée, main & dessert)

Choice of 2 menu items for entrée

Choice of 2 menu items for main course

Choice of 2 menu items for dessert

Choice of 2 menu items for entrée, main & dessert



DESSERT

Lemon meringue tart with macerated blueberries

Vanilla bean pannacota with blood orange jelly and pistachio biscotti

Rich chocolate tart with balsamic strawberries and double cream

Black forest trifle

Passionfruit sabayon with brandy snap

Strawberry cheesecake

Apple & rhubarb crumble with yoghurt icecream

Citrus & pistachio syrup cake with double cream and candied Clementine

Cheese Times Three - Seal Bay triple cream brie, Stokes Point smoked cheddar, Bass Strait Blue with fig chutney, walnuts & water crackers