



Set Menu 1

Entrée:

- Chargrilled calamari on chorizo, kipfler potato salad with salsa verde
- Mediterranean vegetable stack with a goat cheese and chive sauce
- Duck tortellini tossed in a light mushroom ragout

Mains:

- Pan roasted salmon fillet on a prawn and ginger croquet with wakame and sweet soy
- Veal cutlet on burnt butter, roquette and pine nut mash with a black olive tapenade
- Risotto of beetroot with sugar snaps and fetta cheese

Desserts:

- Creme' Brulee with seasonal fruit compote
- Chocolate soufflé with ganache

2 Courses: \$45 per head

3 Courses: \$55 per head

All Set Menus require a minimum of 20 persons in attendance



Set Menu 2:

Entrée:

- Rare peppered tuna steak with pickled horseradish, watercress salad and a wasabi mayonnaise
- Chargrilled marinated quail with crispy polenta and a balsamic reduction
- Penne pasta tossed with broccoli, pine nuts, olive oil and garlic with toasted bread crumbs

Mains:

- Pan seared blue eye fillet with a chargrilled field mushroom, spinach, potato fondant with a vanilla saffron sauce
- Crispy skin teriyaki chicken with Japanese rice and sautéed seasonal vegetables
- Braised osso bucco with herb infused polenta, steamed broccolini and gremolata
- Kumara, pumpkin and eggplant curry in a puff pastry shell with a yoghurt raita and pappadams

Desserts:

- Classic tiramisu with a Cointreau ganache
- Vanilla bean pannacotta with a strawberry and mint salad

2 Courses: \$45 per head

3 Courses: \$55 per head

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Set Menu 3:

Entrée:

- Smoked salmon with a scolded cherry tomato, cucumber and a witlof salad with a dill mayonnaise
- Three cheese ravioli with Mediterranean vegetables and fetta
- Manila marinated chicken skewers with Japanese rice and a mango salsa

Mains:

- Chargrilled lamb loin with minted pea puree, parsnip crisps and a cabernet jus
- Pan roasted chicken breast with field mushrooms, sautéed spinach and a honey shallot jus
- Confit duck on crispy polenta with caramelized red cabbage
- Pan roasted barramundi with chive mash and tomato salsa

Desserts:

- Chocolate and Cointreau mousse
- Apple and rhubarb crumble tartlet

2 Courses: \$45 per head

3 Courses: \$55 per head

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