



## EVENT MENU ITEMS

### ENTRÉE

Half dozen freshly shucked oysters, ½ natural, ½ soy & eschalot	G
Seared kingfish with a salad of smoked eel and beetroot, horseradish cream	G
Ceviche of salmon with a ginger and soy dressing, pomegranate and coriander leaves	G
Prawn cannelloni, spiced calamari, sauce vierge	
Berberé spiced poussin, basmati rice, confit of the leg tortellini	
Grilled butterflied quail, soft polenta, pine nut and currant dressing	
Crisp pork belly, crushed peas, mint and apple chutney	G
Beef carpaccio, confit heirloom tomatoes, rocket and parmesan salad, aged balsamic	G
Tempura zucchini flowers, tomato, caper and sweet corn salsa	V
Caramelised onion, beetroot and goat's cheese tart, eschallot vinaigrette	V

### MAIN COURSE

Roast jewfish fillet, crushed potato with black olives, cherry tomatoes, sweetcorn and basil	G
Baked salmon fillet, lentils, sauté potatoes and asparagus, hollandaise sauce	G
Seared kingfish, prawn and pearl barley risotto, coconut cream	
Pan fried barramundi, potato gnocchi, tomato, feta and basil	
Parmesan and herb crust chicken breast, cavalo-nero and sautéed mushrooms, potato puree	
Five spiced duck leg, braised lentils, orange and fennel salad	G
Roast lamb rack, slow cooked lamb shoulder, potato, crushed carrot and swede, mint sauce	G
Grilled beef fillet, dauphinoise potato, buttered green beans, peppercorn sauce	G
Potato gnocchi, tomato, tarragon and feta	V
Risotto of parsley and preserved lemon, garlic and thyme baked field mushroom	G V

### DESSERT

Crème caramel, orange and mint	G
Bread and butter pudding	
Belgium chocolate fondant, peanut butter ice cream, raspberry sauce	
Passionfruit cheesecake, granola, coconut sorbet	
Apple and rhubarb crumble, vanilla bean ice cream	
Caramelised apple tarte tatin, hazelnut ice cream, calvados sauce	
Sticky date pudding, rum and raisin ice cream	
Vanilla pannacotta, strawberry consommé, orange tuille	G (no tuille)
Passionfruit brûlée, sablé biscuit	G (no biscuit)
Traditional tiramisu	