



Grand Pacific

GROUP

SAMPLE SHARED MENU

Our 'medieval' styled sharing menus are designed to encourage networking and promote guests talking around the table. Platters will be positioned across the tables for guests to serve themselves.

Select 3 dishes for each course

Entrée

Sesame seared tuna and swordfish, wasabi dressing

Scallop ceviche, lime and coriander, crispy shallots, eggplant

Salmon Carpaccio, zucchini, fennel, green olive and parmesan

Charcuterie plates (jamon serrano, sopressa salami, grilled chorizo, pickled vegetables, sourdough baguette)

Main

Roast Cape Grim sirloin, shaved vegetable salad, chimichurri dressing

Chilli, basil and garlic roast chicken, glazed sugar snaps, baby turnips, leeks and fennel

Poached Salmon fillet, grilled asparagus, hollandaise sauce

Pan fried potato gnocchi, swiss brown mushrooms, broad beans, shaved parmesan reggiano

Dessert

Lemon strawberry and vanilla Mille Feuille

Layered chocolate mousse cake, almond twille, raspberries, vanilla anglise

Rhubarb and vanilla bombe

And a selection of petit fours

Beverages

Becks & James Boags Premium Light

Bay Of Stones Cuvee', South East AUS

Angove's Chalk Hill Blue, Sauvignon Blanc Semillon, Multi Regional, AUS

McPherson Cabernet Merlot, South East AUS

Mineral water, orange juice & soft drinks

Take a peak at our dedicated [chef Instagram feed](#) to view all the deliciousness they create every day.....

