

MENU

BANQUET HALL

Freshly baked bread rolls with butter

SOUPS

Creamy mushroom with chives

Yellow curried pumpkin with coconut milk

ENTREES

Smoked salmon rosettes with curried apple and fennel slaw

Green curried chicken, sprout and noodle salad with lime and coconut dressing

Roasted pork belly and grilled chorizo with cauliflower puree

Pumpkin and almond ravioli with creamed leeks and roast tomato sauce

Grilled Shark Bay scallop, prawn and snapper with saffron risotto

ENTREE TASTING PLATE (add \$5.00pp)

Smoked salmon and prawn with orange and fennel

Green curried chicken, sprout and noodle salad with lime and coconut dressing

Baked pumpkin and almond ravioli with creamed leeks au gratin

MAIN COURSES

Grilled beef fillet steak, stuffed field mushroom cap, prosciutto and jus

Slow cooked lamb rump, ratatouille, parmesan pangrattato and jus

Roasted chicken roulade stuffed with spinach and feta on a chickpea cassoulet

Puff pastry wrapped Mediterranean vegetables with tomato cream sauce and salsa verde

Grilled barramundi fillet with French style peas and lemon butter sauce

All main courses accompanied by potato gratin and seasonal vegetables

DESSERTS

Mango pannacotta with gulab jamun and pistachios

Madagascan vanilla crème brulee with macarons

Chocolate pudding with dulce de leche and salted caramel gelato

Vanilla cheesecake with semi-dried fruit compote and chocolate dome

Lemon tart with mascarpone cream and raspberry fruit coulis

DESSERT TASTING PLATE (add \$5.00pp)

Madagascan vanilla crème brulee with a macaron

Chocolate pudding with dulce de leche and salted caramel gelato

Orange and poppyseed cake with mascarpone

SHARED PETITE SWEETS

Please select three

Fresh fruit tartlets
Chocolate tartlets
Macarons
Choux choux
Ice cream cornettes
Fresh fruit skewers
Lemon meringue pie
Pecan fudge brownies
Passionfruit lamington roule

CHEESE

Chef's selected cheeses accompanied by muscatels, savoury crispbreads, glazed fruit, quince paste and walnuts

All desserts accompanied by freshly brewed coffee, tea and chocolates

PRICING

Two Course Set Menu

\$65.00 per person | \$60.00 per person (members)

Three Course Set Menu

\$75.00 per person | \$70.00 per person (members)

Menu Upgrades

Alternate drop: 2 x entrees - \$7.50pp

Alternate drop: 2 x main courses - \$7.50pp

Alternate drop: 2 x desserts - \$7.50pp

Entrée tasting plate - \$5.00pp

Choice of 2 x main courses (max. 150 guests) - \$10.00pp

Dessert tasting plate = \$5.00pp

