



Entrees

All entrees accompanied by freshly baked bread rolls, whipped unsalted butter, EVOO and balsamic

Soups

- Chinese chicken and corn soup with red wine vinegar
- Roasted tomato and capsicum soup with basil pesto (v)
- Yellow curried pumpkin soup with coconut cream (v)
- Forest mushroom with sour cream soup and truffle oil (v)

Individual Mezze Plates

(please select four items)

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| Mixed Penfield olives (v) | Feta and semi dried tomatoes (v) |
| Shaved Spanish ham | Beef pastrami |
| Charred chorizo | Garlic mushrooms (v) |
| Haloumi with watermelon and lime (v) | Grilled eggplant involtini (v) |
| Smoked salmon and horseradish | Stuffed pepperdews (v) |

Hot Entrées

- Coconut braised pork belly with cauliflower puree, corn salsa and crackling crumble
- Open ravioli with prawns, scallops, mint crushed peas and vermouth sauce
- Fried vegetable gyoza with pickled cucumber and ponzu sauce (v)

Cold Entrees

- Tandoori chicken breast with whipped lentil dhal, roasted onion and raita
- Lemon marinated prawns with Over the Moon feta, hummus and cumin carrots
- Peppered Tasmanian salmon with avocado, sour cream and caperberries
- Shaved prosciutto, mozzarella, melon and rocket with mustard and aioli
- Roasted duck breast, apple and walnut salad with cognac soaked raisins
- Courgette, preserved lemon and pumpkin cous cous tian with tomato salsa (v)

Entrée Tasting Plate One

- Tandoori chicken breast with whipped lentil dhal, roasted onion and raita
 - Shaved prosciutto, mozzarella, melon and rocket with mustard and aioli
 - Lemon marinated prawns with Over the Moon feta, hummus and cumin carrots (v)
- (add \$5.00 per person)

Entrée Tasting Plate Two

- Fried vegetable gyoza with sesame rice, pickled cucumber and ponzu sauce (v)
 - Peppered Tasmanian salmon with avocado, sour cream and caperberries
 - Roasted duck breast, apple and walnut salad with cognac soaked raisins
- (add \$5.00 per person)



Main Courses

Beef Main Courses

Charred Scotch fillet with potato mash, braised red cabbage and café de Paris sauce

Grilled sirloin with pancetta roasted potatoes, pumpkin fondant and red wine jus

Slow cooked beef cheek with horseradish potato, braised onions and five spice jus

Lamb Main Courses

Charred rosemary and garlic lamb rump with grilled polenta, ratatouille and jus

Roasted lamb cutlet and rolled breast with creamy potato mash, ratatouille and jus

Boneless lamb shank wellington with creamy potato mash, ratatouille and jus

Poultry Main Courses

Roasted chicken roulé with grilled polenta, mushroom ragout and Madeira sauce

Grilled chicken breast with ricotta and lemon stuffing, macaroni cheese and Romesco sauce

Roasted duck confit with creamy potato mash, French style peas and orange jus

Fish Main Courses

Brik pastry baked salmon coulibiac with sautéed spinach and saffron butter sauce

Roasted snapper fillet with potato and prawn tart, French style peas, dill and lemon sauce

Grilled barramundi fillet with pad Thai noodle cake, roast vegetables and laksa sauce

Vegetarian Main Courses

Twice baked feta and olive soufflé with roasted red onion and cumin tomato coulis (v)

Vegetable and lentil korma with pappadums, biryani rice, raita and mango pickle (v)

Brik pastry wrapped porcini risotto with wine braised leeks, peas and truffle oil cream (v)



Desserts

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Glazed French apple and frangipane tart with double vanilla cream (v)

Chocolate brulee with Turkish delight and roasted pistachios (v)

Seasonal fresh fruit pavlova with coconut lemon curd and mango cornette (v)

Salted caramel pannacotta with torched meringue and hazelnut praline

Baked vanilla cheesecake with pink peppercorn and gin macerated strawberries (v)

Dessert Tasting Plate

Seasonal fresh fruit pavlova with coconut lemon curd and mango cornette (v)

Chocolate brulee with Turkish delight and roasted pistachios (v)

Glazed French apple and frangipane tart with double vanilla cream (v)

(add \$5.00 per person)

Shared Petite Desserts (please select three items)

Mango ice cream cannoli (v)

Seasonal fresh fruit tartlets (v)

Rich chocolate and hazelnut brownies (v)

Passionfruit and vanilla cheesecakes

Lemon meringue pies (v)

Chocolate dipped vanilla cream profiteroles (v)

Shared King Island Cheese Platters

Roaring 40's blue, Seal Bay triple cream brie and Surprise Bay cheddar accompanied by savoury crackers, walnuts and semi-dried fruit

All desserts include freshly brewed coffee, tea and chocolates



Pricing

Two Courses

\$60.00 per person

\$55.00 per person (members)

Three Courses

\$75.00 per person

\$70.00 per person (members)

Alternate Drop Menu

\$2.50 per person (entrée)

\$5.00 per person (main course)

\$2.50 per person (dessert)

Choice Menu

(available for main course only – max 150 guests)

\$10.00 per person