

Entrée Platters

Selection of cured meats, marinated vegetables, olives, dips, mussels and calamari served with a selection of breads

Entrees

Grilled saganaki with a petite rocket and artichoke salad
Chicken and shiitake spring rolls, hot and sour dipping sauce
Grilled king prawns with fennel and spinach leaf salad with a sauce verge
Goats cheese tortellini with a burnt butter, pine nut, raisin and sage sauce
Half shelled Harvey Bay scallops, crispy prosciutto and cauliflower puree

Mains

Chorizo filled chicken breast with roasted garlic mash potato, green beans and sherry jus
Ocean Trout resting on a bed of spring onion mash with a lemon caper beurre blanc
300g Black Angus porterhouse with a thyme centered rosti, broccolini and red wine sauce
House made potato gnocchi with spicy roast pumpkin, spinach, pine nuts and cream sauce (V)

Option 4 Mains (as per 4 menu options below)

300g Eye Fillet with glazed green beans, bacon and shallot jus with potato gratin
Oven roasted King Fish on a bed of creamy mash with seafood vinaigrette
Duo of Duck: pan roasted duck breast and crispy duck leg resting on corn puree and baby vegetables with a port jus

Desserts

Individual Christmas pudding with cream anglaise and brandy butter
Strawberry Mille Feuille: puff pastry layered between vanilla centered custard and fresh strawberries
Passionfruit Vacherin: passionfruit ice cream in a French meringue basket served with passionfruit coulis
Butterscotch Log: vanilla ice cream rolled in butterscotch sponge and caramel sauce
Chocolate terrine with cream anglaise and finished with pistachio nuts

Option 1: \$40 per person, 2 course

Entrée platters for your tables &
a choice of 4 main course dishes

Option 2: \$45 per person, 2 course

A choice of 2 entrée dishes &
a choice of 4 main dishes

Option 3: \$50 per person, 3 course

Entrée platters for your tables,
4 choices for a main meal &
2 dessert choices

Option 4: \$55 per person, 3 course

3 options for entrée
4 main options
& 3 dessert choices