

\$80 pp - 3 course / \$90 pp – 4 course / \$100 pp –5 course

Canapés on arrival

Vietnamese rice paper rolls with a hoisin dipping sauce
Smoked salmon rillettes with a cucumber jelly
Rare seared roast beef with horseradish cream
Warm tartlet of braised lamb shank with pumpkin and cumin puree
Red onion and Persian fetta puff pastry tarts
Tempura chilli prawns with a soy and lemon grass infused sauce

Entrée - Your choice of three for selection on the day

Clearwater scallops with a pumpkin and cumin puree, crispy calamari,
broad beans and a champagne cream

Pork belly with a fondant potato, apple and saffron puree, baby beetroot and pork jus

Cauliflower soup with a blue cheese cream and cauliflower florets

Duck and wild mushroom terrine with a fig compote, watercress salad and game jus

Pan seared prawns with a gazpacho sauce, watercress, sweet fennel and capsicum salad

Main Course - Your choice of three for selection on the day

Black angus 200 day grain fed beef with truffle mash, white asparagus,
wild mushrooms and a parsnip puree, finished with a red wine jus

Pan seared fish of the day on a creamed leek and pea risotto with soft herbs,
sun blushed vine tomatoes and baby target radishes

Lamb rack on a white onion puree with thyme rosti, mushy peas and lamb jus

Roast pork loin on soft mustard and parmesan polenta with green asparagus,
tomato and capsicum salsa, finished with a pork jus

Pan seared duck breast on braised green lentils with baby turnips,
roast parsnip and a red onion jam, finished with a duck jus

A selection of well matured cheese with traditional accompaniments

Dessert - Your choice of three for selection on the day

Vanilla pannacotta topped with raspberry jelly, surrounded by berry and rose water consommé, with
a quenelle of berry compote, raspberry coulis and brandy snap

Saffron and blood orange infused crème brulee with pistachio dust,
cognac cream and pistachio baklava wafers

Warm spiced apple pie with a baked nut crumble and macadamia nut ice cream

Chocolate and hazelnut tart with double cream and ganache