

# *Set Menu*

## *Entrée*

### *Select 2 Served alternately*

Pan seared scallops, sauce vierge & baby herbs

Wonton wrapped prawns, bean shoots, noodles & sesame chill sauce

Seared herb crusted chicken, olives, baby salad leaves &  
ruby grapefruit vinaigrette

Prawn salad, fennel confit, semi dried tomatoes, apple & balsamic glaze

Three mushroom ravioli, pancetta, baby spinach, pine nuts,  
tomato basil sauce & parmesan

Marinated prawn & pear (or mango) salad, cucumber, avocado  
& red wine vinaigrette

Salt & five pepper spiced calamari, rocket, cucumber, crispy shallot  
& lime mayonnaise

Roasted pumpkin, caramelised onion, goat's cheese & pesto oil tart

Thai beef salad with vermicelli noodles, mint & crushed peanuts

Lamb fillet & Mediterranean vegetable stack, feta cheese & tomato compote

### *Vegetarian Options - available as Entrée or Main Course*

Ravioli of sweet potato, sage brown butter, roasted cherry tomato & parmesan

Porcini & wild mushroom risotto, pine nuts, baby spinach & parmesan

Roasted pumpkin, caramelised onion, goat's cheese & pesto oil tart

Linguini, artichoke, capsicum, zucchini & tomato basil sauce

Spinach & ricotta tortellini, roasted nuts, pumpkin seeds, creamy tomato sauce

Roasted eggplant, zucchini & haloumi with snow pea shoots  
& mint juniper berry glaze

## *Main Course*

### *Select 2 Served alternately*

Five spiced crispy duck confit, broccolini, choy sum with orange & star anise jus

Angus eye fillet, pearl onion, green beans, potato fondant & Shiraz jus

Sesame crusted Atlantic salmon, bok choy, sugar snap peas, soba noodles

with pickled ginger & soy reduction

Angus sirloin steak, mushroom duxelle, spinach, roasted chat potato,

Café de Paris butter & jus

Rosemary infused lamb rump, sautéed potato, asparagus, cranberry & beetroot confit

Oven roasted corn fed chicken breast, prosciutto, baby vegetables,

chive mash potato & Béarnaise

Crispy Berkshire pork belly, star anise, pickled cabbage, apples, kipfler potatoes,

apple cider & vanilla reduction

Pan fried barramundi fillet, roasted eggplant, vine ripened tomato & lemon butter

Corn fed chicken breast, baby leeks, asparagus, and pumpkin tortellini

& sauce Perigoux

## *Desserts*

### *Select 2 Served alternately*

Chai tea bavarois, pistachio biscotti, vanilla crème & mixed berry compote

Milk chocolate & Tonka bean baked cheesecake

Flourless banana cake, white chocolate ice cream, candied walnuts

& macerated strawberries

'Mangomisu' biscuit cuillere, steeped mango & mascarpone crème

Lime mousse dome, raspberry jelly, coconut dacquoise & vanilla glaze

Licorice crème brulee, raspberry mousse, pate sucre

Chocolate & caramel slice, Belgium chocolate ganache, chocolate meringue

Mandarin curd tart, honey coconut croquant, chantilly cream & fresh blueberries

### *Tea and coffee*

Includes Filtered Coffee, Tea & chocolates

*2 Courses \$39.00 per person*

*3 Courses \$44.00 per person*

*Please advise event coordinators of dietary requirements*

Feb 2012