

Banquet Lunch & Dinner Menu Options

Included in the menu price are bread rolls, coffee & tea and petit fours

Set Menu – please choose one (1) item per course

Two (2) Course menu \$45

Three (3) Course menu \$62

Alternate Menu – please choose two (2) items per course

Two (2) Course menu \$54

Three (3) Course menu \$74

Entree

- Twice baked goat's cheese soufflé with crushed green peas, basil oil and balsamic reduction
- Quail with bacon, broad bean risotto & parmesan
- Smoked Tasmanian salmon with baby cress, avocado, pine nuts & raspberry vinaigrette
- Ricotta & walnut agnolotti, seasonal mushrooms with thyme cream
- Individual antipasto plate with grissini
- Traditional Caesar salad
- Roasted beetroot with celeriac, apple remoulade & honey orange sauce with micro herbs

Main

- Pan fried barramundi fillet with herb & preserved lemon risotto
- Crisp skin Atlantic salmon served with saffron braised potatoes, roasted fennel & trussed tomato
- Slow roasted pork with lemon couscous stuffing, tehina roasted vegetables & pomegranate glaze
- Prosciutto wrapped chicken breast with potato gratin, green beans and chardonnay demi
- Roasted duck breast, braised lentils, mustard fruits with cabernet vinegar
- Rare roast beef served on cauliflower mash with wild mushroom ragout and shiraz jus
- Grilled double lamb cutlet with tomato & white bean confit and salsa verde
- Butternut pumpkin ravioli with braised leek, basil pesto & shaved parmesan

Dessert

- Classic lemon tart
- Spiced apple & raisin crumble with sauce anglaise
- House made pavlova with passion fruit, cream & berry coulis
- Chocolate self saucing pudding served with vanilla bean ice cream
- Yoghurt panna cotta with rose scented fruits & pistachio nut dust
- Australian cheese plate with quince paste, charred fruit bread, lavosh & crackers