

## Dinner Menu

Regardless of the event you are planning, let us provide your guests with beautiful food and atmosphere.

Simply choose from the below menu and we will take care of the rest.

Ideal for Weddings, Celebrations and Christmas Parties.

Make 2 selections from each course - meals will be alternate drop.

If you have any allergy requirements or special diet requests these need to be known prior to confirming final event details.

2 Courses: \$45 Per Person

3 Courses: \$60 Per Person

### Entrees

1. Smoked Salmon & Avocado Parcel on baby rock & roasted capsicum salad w crème fraiche
2. Chicken & Mushroom Pillow drizzled w pesto cream sauce with a petite salad
3. Stuffed Field Mushroom w Spanish onion, semidried tomato, fetta & walnut crust wilted baby spinach & balsamic glaze
4. Chermoula Prawn Skewers (Coriander, cumin, chilli, garlic, olive oil) on turmeric rice w tahini yoghurt
5. Octopus Linguini w olive tapenade

### Mains

1. Scotch Fillet Steak Grilled to your liking topped with creamy garlic prawns on sweet potato mash & steamed greens
2. Prosciutto Wrapped Chicken Breast w smashed smokey paprika chat potato, grilled asparagus & creamy tarragon sauce
3. Herbed & Garlic Butter Salmon Fillet on wilted baby spinach with sautéed mushrooms
4. Pork Belly on confit garlic mash, steamed greens, apple chutney & marsala cream sauce

### Desserts

1. Lemon & Lime Chiffon Tart w champagne sorbet
2. Chocolate Torte with caramel sauce & vanilla bean ice cream
3. Crème Brule with berries compote
4. Italian Tiramisu Layered amaretto sponge fingers, mascarpone, chocolate shavings & espresso
5. Raspberry, Lime & Coconut Cheesecake Pot with fresh cream whip

### Tastings Available

Tastings available by appointment only:

2 course \$ 100 total

3 course \$ 120 total