



Package Three

Seated Menu

Entrees

Smoked Chicken Risotto with Roquette & Red Tapenade
Pea and Mint Soup with Mascarpone
Confit Duck Terrine with Mango Chutney
Warm Thai Beef Salad with Lychee and Corriander Dressing
Fresh King Prawns with Mango Salsa and Wasabi Cream
Salad of Crab & Salmon Tian with Avocado
Chicken Liver parfait with Fig Chutney Petit Salad

All \$16.00 per head

Main Course

Pan Roast Snapper Fillet with Eggplant Caviar & Lemon Butter Sauce
Tasmanian Salmon Fillet with Asparagus & Crushed Olive Potato Salad
Slow Roast New England Lamb with Ratatouille & Truffle Potato Puree
Pan Roast Eye Fillet of Beef with Wild Mushrooms & Rosti Potato
Roast Chicken Breast Filled with Brie & Herbs
Confit Duck with Sweetcorn Puree, Rosti Potato & Pancetta
Roast Pork Cutlet with Fennel & Prune Salad

All \$29.00 per head

Desserts

Classic Vanilla Pod Crème Brulee with Biscotti Biscuits
Rich Dark Chocolate & Almond Fudge Cake with Strawberries
Mixed Berry Pudding with Vanilla Bean Ice Cream
Warm Apple & Almond Tart with Praline Ice Cream
Sticky Toffee Pudding with Caramel Sauce & Ice Cream
Local Cheese with Quince, Nuts, Fruit & Crackers

All \$13.00 per head

Minimum 10 people applies

