



## *Day Tours : Package Two*

### *2 Course Lunch / 3 Course Lunch*

#### **Entrees**

- Pea and mint Soup with Mascarpone and Home Made Bread
- Thai Beef Salad with a Lychee and Coriander Dressing
- Tempura of Mooloolaba Prawns with Ginger and Soy Dressing
- Salad of Crab & Salmon with Avocado
- Chicken Liver Parfait with Fig Chutney
- Grilled Organic Vegetables - Goat's Cheese and Beetroot Salad V

#### **Main Course**

- Pistachio Crusted Fish of the day with Lemon Butter Sauce
- Roast Breast of Chicken with Parmesan Mash, Seasonal Vegetables & Chive Cream Sauce
- Braised New England Lamb with Ratatouille & Sundried Tomato Jus
- Crispy Braised Pork Belly with Chorizo Sausage and Potato Puree
- Local Mixed Fish Mild Green Curry with Pilaf Rice
- Grilled Organic Vegetable Tower with Mozzarella & Pesto Dressing V

#### **Desserts**

- Individual Meringue with Fruit and Chantilly Cream
- Citrus Tart with lemon Sorbet
- White & Dark Chocolate Mousse with Red Berry Compote
- Warm Macadamia Nut & Apple Tart with Cinnamon Ice Cream
- Local Cheese with Quince, Figs, Grapes & Crackers

### *Venue options:*

- The Terrace
  - The barrel Room
  - The Restaurant
  - The Restaurant Veranda
-