

DELUXE 4-COURSE MENU

CANAPÉS

Please choose 3 items

Huon Valley smoked salmon tartlets (SF)
Salt & pepper baby squid with wasabi mayo & lime (DF,SF)
Gourmet beef ragout pies with red wine jus (N)
Crispy chicken brioche sliders with onion chilli jam & aged cheddar
Korean BBQ chicken drumettes with sesame (N,A)
Poached chicken, chives & pinenuts tartlet (N)
Vietnamese rice paper rolls & sweet chilli sauce (DF,GF,V)
Thai beef salad on cucumber slices (DF,GF,N)
Cranberry & pomegranate bruschetta (V)
Delhi street chaat – smashed samosa, tamarind chutney & chickpea salsa (V)
Crispy Tokyo tofu with cashews & shichimi powder (DF,V)
Mushroom arancini with parmesan, basil & tomato sugo (V)
Spinach & feta cheese spanakopita pockets (V)
Szechuan pork dumpling spoons with black vinegar & red chilli

ENTRÉE

Please choose 2 items

Roast breast of duck with red cabbage & beetroot (D)
Grilled baby calamari with broad beans, garlic & capers (D,SF)
Smoked salmon & prawn ceviche, avocado, chives & tomato salsa (SF)
Chef's loaded chicken Caesar salad* (D,G)
Cauliflower steak with wilted kale, chickpeas, hummus & tomato salsa (VE)
Butterflied U8 king prawns with XO sauce & red chilli on radicchio salad (SF) (additional \$16.50pp)

MAIN COURSE

Please choose 2 items

Oven-roasted chicken breast with broccolini, baby carrots & caper butter (D,G)
Red emperor barramundi with parsley, garlic & pine nuts (D,N,SF)
Herb-crumbed salmon fillet with heirloom tomato salad (N,SF,G)
Fresh beetroot ravioli, pine nuts, raisins & beurre blanc (D,N,G)
Potato gnocchi with asparagus spears, chilli, garlic & olive oil (VE)
Prime veal cutlet with chef's potatoes, broccolini, carrots & rosemary jus (D,N) (additional \$22.50pp)
Grilled lamb cutlets (3) with mash, broad beans, peas & minted ricotta (D) (additional \$22.50pp)

SWEET FLAVOURS

Please choose 2 items

Fruit of the forest pavlova with crème Chantilly, meringue & strawberry coulis (V)
Passionfruit sable with almond praline, honey & strawberry syrup (D,N,G,V)
Salted caramel & popcorn log with crème fraîche & strawberry (D,N,G,V)
Pistachio dome with vanilla custard sauce & fresh raspberries (D,N,G,V)
Oreo cheesecake with tropical fruits, passionfruit & candied macadamia (D,N,G,V)
Lime citrus pannacotta with Campari and pomegranate (D,G,V)

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.

We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.