

Menu THREE



2 COURSE MENU \$65pp

Choose 2 selections from Entrees and Mains OR 2 selections from Mains and Desserts

3 COURSE MENU \$75pp

Choose 2 selections from Entrees, Mains and Desserts

MENU OPTIONS

ENTREES

Fresh Tiger Prawns wrapped in Bacon and pan fried, then tossed through a salad of Rocket, Parmesan Cheese and Cherry Tomatoes drizzled with Aioli

Eye Fillet Steak stir fried with Onion, Bacon, Portabello Mushrooms and Sour Cream served on Cheesy Puff Pastry

Fresh Atlantic Salmon Fingers wrapped in Baby Spinach and Nori Paper lightly fried in Tempura Batter served with Asian Slaw, Wasabi and Sweet Soy Sauce

Smoked Chicken Breast and King Island Brie encased in Filo Pastry served on an Indian Tomato and Red Onion Chutney

MAINS

MSA Graded Eye Fillet of Beef on Sauteed Potatoes, Roasted Field Mushrooms, Onion Jam and drizzled with Milawa Port Jus

Corn Fed Chicken Breast wrapped in Prosciutto served on Roasted Italian Vegetables, Wilted Baby Spinach and drizzled with Organic Pesto Oil

Fresh Ocean Trout Fillet with Pesto and Parmesan Crust served on a Celeriac Puree with Pan Seared Scallops and steamed Baby Bok Choy

Chicken Breast filed with King Prawns, Scallops and Julienne Vegetables served upon Butternut Pumpkin Mash and steamed Asparagus finished with Dill Cream Sauce

DESSERTS

Passionfruit and Vanilla Creme Brulee

Vanilla Crepes drenched with rich Caramel and Banana Sauce and served with Vanilla Ice Cream

Vanilla Panacotta with Berry Syrup and Fresh Cream

Homemade Profiteroles filled with Chocolate Mousse drenched in rich Honey and Chocolate sauce