



Dinner Menu

Price include venue hire, catering and room setup (banquet or cabaret), minimum numbers apply

Alternate Drop is an additional cost per person

Menu includes:

Freshly baked bread rolls and butter
Freshly brewed coffee
Selection of teas and herbal infusions
Handcrafted chocolates

Entree

Seafood

Creamed leek and Persian fetta tart with sautéed prawns
Snowy mountains hot smoked trout and sweet corn risotto with crustacean oil (GF)
Smoked salmon and pickled cucumber salad with salmon roe and chives (GF)
Spanner crab and shredded chicken salad with Thai herbs (GF)
Smoked salmon on kipfler potatoes with a chervil and mustard vinaigrette (GF)
Coriander prawns with a spiced lentil salad and mint yoghurt dressing (GF)

Meat

Crispy pork belly with Thai herbs and bean shoots (GF)
Seared pepper beef carpaccio, potato chips and cherry vinaigrette (served cold) (GF)
Crispy skin quail on shaved fennel salad with a lime and black bean dressing
Roast duck, prosciutto and caramelised onion ravioli served with sautéed spinach and porcini creamy sauce
Cumin spiced lamb loin with smokey eggplant salad and coriander oil (GF)
Smoked duck breast and watercress salad with orange and almond vinaigrette (GF)
Fennel crusted pork fillet with glazed apple and hazelnut salad (GF)

Vegetarian

Baby beetroot, goat's cheese and watercress salad with crispy walnuts (V) (GF)
Grilled artichokes and semi dried tomato salad with olive tapenade (V)
Tarte tatin of caramelised Roma tomato with Persian fetta, wild rocket and olive oil (V)



Main

Meat

- Pistachio crusted lamb rump with baked cous cous and cardamom jus
- Roasted smoked pork loin with potato mash and a juniper berry glaze (GF)
- Grilled beef fillet on fondant potato, caramelised eschalots and pancetta jus (GF)
- Herb crusted saddle of lamb with kipfler potatoes, spinach, Swiss browns and porcini jus
- Milk fed Veal cutlet on braised lentils with sautéed cavolo nero, rosemary jus (GF)
- Grain fed beef fillet with boulangere potatoes, baby carrots, Shiraz jus (GF)
- Grilled grain fed beef sirloin on potato rosti with a forest mushroom jus (GF)
- Grilled lamb rump with eggplant caponata, roasted baby fennel and a thyme jus (GF)

Poultry

- Grilled chicken breast with kipfler potatoes, bocconcini salad with a tomato dressing (GF)
- Chicken breast with grilled artichokes and a saffron tomato salsa (GF)
- Crispy skin duck breast on fried eggplant and chilli salad with a star anise glaze (GF)
- Roasted chicken breast with steamed baby bok choy with a seared ginger dressing (GF)
- Chicken breast wrapped in prosciutto on potato rosti with salsa verde (GF)

Seafood

- Slow baked salmon fillet on horseradish creamed potatoes and red capsicum salsa (GF)
- Crispy skin barramundi fillet on truffle mash, grilled asparagus with a chervil cream (GF)
- Szechwan seared Atlantic salmon fillet on shitake mushrooms with soy sherry dressing
- Seared barramundi fillet on soft herbed risotto with a green pea puree (GF)

Vegetarian

- Forest mushroom and ricotta ravioli with Swiss browns and basil (V)
- Roast pumpkin and asparagus risotto with shaved parmesan (V) (GF)
- Sautéed Potato gnocchi with wilted spinach and a muscatel nut butter (V)
- Creamed polenta on slow roasted field mushroom with confit tomatoes (V) (GF)

Dessert

- Passionfruit brulee tart with strawberry and mint salsa
- Rich chocolate truffle tart with double cream and raspberry compote
- Vanilla bean panna cotta with poached banana's in Malibu (GF)
- Dark chocolate pudding with rich chocolate fudge and citrus anglaise
- Caramelised apple and frangipane tart with cinnamon cream
- Olive oil and orange cake with honey macadamia gelato and orange salad
- Pistachio semi freddo with Persian floss and rose water jelly (GF)
- Poached peaches with toasted brioche, amaretto and yoghurt (seasonal, Nov-March)

Dessert Platters (per table, 10 people)

- Cloth wrapped vintage cheddar cheese with muscatels and lavosh
- Assorted petite desserts (2 per person)