

Sit Down Dinner

ENTREE (CHOOSE ONE)

- Tiny baguettes filled with creamy chicken, celery and toasted pinenuts
- Rice paper rolls with prawns & crisp salad vegetables with a caramelised onion & sweet chilli dipping sauce
 - Witloff leaves filled with smoked trout, beetroot relish & capers
- Cucumber rounds topped with shredded omelette & prawns in a celeriac remoulade

MAIN COURSE (CHOOSE ONE)

- Warm duck salad served with blood orange & roasted beetroot on rocket, with a sweet spiced sesame dressing
 - Smoked trout & kind prawn remoulade served on potato rosti with avocado & cucumber and a citrus aioli
 - Tartlets of whipped gorgonzola topped with caramelised wild figs & fresh prosciutto
- Roasted eye fillet of beef encased in portobello mushrooms & prosciutto, served with a celeriac remoulade
 - Chicken and date served with giant couscous & spiced almonds & toasted cumin
 - Warm salad of honey & miso glazed salmon with roasted pumpkin & eggplant with wakame
- Slow roasted pork (pulled apart) and served with a roasted pineapple, onion, capsicum & chilli salsa & crisp crackling
 - Warm soba noodle salad with roast duck & lychee
 - Home made gnocchi with a caramelised leek, pinenut and burnt butter sauce

SIDES (CHOOSE TWO)

- Iceberg lettuce, baby peas & roasted sweet potato served warm with Meredith goats cheese
 - Mediterranean roast vegetables served with feta croutons
- Crisp green salad of mixed leaves with avocado, boiled eggs & parmesan shavings finished with a mustard & honey vinaigrette
 - Roasted Middle Eastern style pumpkin & cauliflower with chargrilled zucchini and dukkah
 - Roasted baby chat potatoes with garlic, fresh rosemary and sea salt
 - Selection of fresh homemade bread

DESSERT (CHOOSE ONE)

- Lemon curd & passionfruit meringue cake
 - Chocolate mousse cake
- Baked orange scented Italian cheesecake
 - Warm pear & ginger cake
- Chocolate or vanilla filled profiteroles

Price from \$50 per person (depending on items selected)
Minimum 10 guests.

