

SEASONAL PLATED MENU AUTUMN-WINTER

premium

select a minimum of three courses

entree

\$24 per person

select one

chermoula king prawns, citrus evoo and crab brandade, asparagus, spinach and caper salsa

smoked raspberry salted chicken, avocado and pear guacamole, red onion, bell pepper and saffron evoo

vincotto braised ocean trout, herb and prawn crushed potato, mint tomatoes and hommos

tandoori baked chicken breast, spiced dahl, cucumber, onion and tomato salad, green chilli chutney

sumac lamb loin, preserved lemon, herb, cous cous, slow roasted olives and greek yoghurt

cured roast duckling breast, seared marinated scallop, roast autumn salad, orange and herb dressing

pomegranate blackened chicken, coriander and lime baked pumpkin, turtle bean and sweet corn mojo

smoked tasmanian salmon, crab and aioli tian, evoo and horseradish dressed asparagus



SEASONAL PLATED MENU

premium continued

main course

\$35 per person

select one

pesto baked chicken breast, grilled chorizo and risotto cake, green beans and porcini mushroom cream

slow roasted marinated lamb rump, evoo crushed potato and mushroom duxelle, snow peas, roma and sweet pepper jus

cone bay barramundi, lemon, crab and leek risotto, forest mushrooms, ginger and herb cream sauce

braised beef cheek babotie, apricot and almonds, cinnamon pumpkin, green beans, sweet and sour braising jus

pancetta wrapped pork loin, apple potato gratin, fennel braised cabbage and cider cream sauce

slow roasted bellevue steak, celeriac dauphines, pumpkin puree, brocolini and vincotto roma and truffle jus

moroccan spiced chicken, basil and pinenut white semolina, capsicum beurre blanc

slow roasted eye of sirloin, blue cheese polenta, vincotto tomato, green vegetables and mustard jus

goldband snapper fillet, fennel braised rice, soft leeks, bell peppers, broccolini and verjuice butter sauce



SEASONAL PLATED MENU

premium continued

dessert

\$14 per person

select one

valronha double chocolate tart, fig honey and pistachio ice cream
hot baked apple and blackberry crumble, anglaise sauce
warm cinnamon churros, chocolate fondue and white chocolate ice cream
espresso and vanilla creme brule, cherry and hazelnut financier
caramelised pear tart tatin, raisin and white rum ice cream
gratinated lemon tart, sweetened cream, raspberry coulis and sesame snap
chocolate and baileys roulade, chocolate shards and mascarpone
pecan and pine nut pie, vanilla bean ice cream and wild berry sauce

cheese as dessert

\$16 per person (individual serves)

select one

gourmet cheese plate to include margaret river camembert, capel club cheddar, blue castello, crisp ciabatta and fruit compote
king island cheese plate to include roaring forties blue, surprise bay cheddar, double brie, bread crisps and semi dried fruit

cheese after dessert

\$11 per person

shared platters of fine australian cheese, crisp savoury biscuits and dried fruit

coffee, selection of tea and chocolates are inclusive

alternate drop service - additional charge of \$5 per person per course

choice option service - additional charge of 50% of the course price (per person per course)

prices are per person. minimum numbers of 40 guests apply.

some products may contain traces of nuts. all prices include gst. effective until 31 august 2010.



PLATED MENU

deluxe

select a minimum of three courses

entree

\$28 per person

select one

shark bay seafood plate - smoked tasmanian salmon, local king prawns, scallops, oyster shooter, nicoise salad, lemon mayonnaise and fennel toast

orange cured salmon, wasabi, salmon roe, crunchy salad, soba noodles, lime, soy and ginger dressing

half poached marron, coconut slaw, lemon evoo marinated scallops, avocado tian, horseradish asparagus and tomato confit

slow roasted white rocks veal, fresh seared tuna, nicoise salad and anchovy aioli

entree served hot

\$30 per person

select one

crisp duckling floss, foie gras and orange brulee tart, roast salmon supreme, fresh pea and truffle puree

roast red emperor fillets, lemon and white crab meat risotto, asparagus and caper oil

cafe de paris fried king prawns, lemon polenta, saffron and chive salsa

grilled split king freshwater yabbies, seared scallop, celeriac and crab remoulade, herb salad, bisque jus and basil evoo



PLATED MENU

deluxe continued

main course

\$39 per person

select one

slow roasted beef tenderloin rossini, parsnip and potato galette, glazed carrot, buttered beans and truffle jus

sage and garlic slow roasted pork, fried pork belly, smoked bacon rosti, savoy cabbage and apple calvados sauce

slow roast thyme rubbed lamb rack, braised lamb and kervella goats cheese, roast gremolata pumpkin, beans and braising jus

roast duckling breast, confit of duckling, orange and puy lentils, braised fennel, slow roast tomato, duck bone jus and tarragon bearnaise

sweet glazed salmon, bok choy, wakame rice and wasabi butter sauce

grilled venison, gorgonzola baked polenta, roast pear, buttered snow peas and port jus

harissa spiced lamb loin, fetta and eggplant moussaka, white bean aioli and herb scented jus

grilled pink snapper fillets, lobster and potato cake, green vegetable panache, verjuice and vanilla butter



PLATED MENU

deluxe continued

dessert

\$16 per person

select one

warm chocolate fondant, third pillar evoo ice cream and ginger orange salad

cinnamon and vanilla bean milk tart, poached baby pear and baileys shooter

chocolate cherry pudding, soft red fruit jelly, belgium white chocolate ice cream and kirsch anglaise

gratinated passion fruit tart, dark chocolate pudding, king island cream and citrus sauce

hazelnut praline opera, mocha ice cream and spicy peach sauce

espresso and vanilla parfait, poppyseed wafer and frangelico roasted strawberries

cheese as dessert

\$16 per person (individual serves)

select one

gourmet cheese plate to include margaret river camembert, capel club cheddar, blue castello, crisp ciabatta and fruit compote

king island cheese plate to include roaring forties blue, surprise bay cheddar, double brie, bread crisps and semi dried fruit

cheese after dessert

\$11 per person

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SEASONAL LAZY SUSAN MENU AUTUMN-WINTER

european

\$75 per person

entree

seared scallop, cauliflower brandade and herb salad
smoked salmon, horseradish dressed asparagus and saffron rouille
marinated slow roasted veal, red onion, radicchio, roquette and aioli
chilli olives, marinated vegetables, cured tomatoes and herb fetta
rosemary charred flatbread hommos, evoo and dukkah

main

fennel and garlic marinated pork loin, braised apples and cider cream jus
braised beef cheeks, baby onions, button mushroom and gremolata
lemon and thyme crispy chicken, mustard jus
oven roasted potatoes, pumpkin and parsnips
seasonal green vegetable, cafe de paris butter

dessert

chocolate marquise slice
pistachio nut creme brulee
rhubarb and pear crumble, double cream
fresh sliced seasonal fruits
australian cheese selection, crisp breads and savoury biscuits

coffee and selection of tea

