

Set Menu 3

Date of Function

ENTRÉE

Scallop & ginger dumplings, sichuan pepper & chilli oil

OR

Chicken liver pâté, toasted brioche, wine poached quince, cumquats

OR

Cauliflower, chilli, cheese croquettes with grapefruit-avocado-green salad

OR

Twice-baked goat's cheese soufflé, mixed leaf salad

MAIN COURSES

Garlic & almond studded lamb breast, pearl barley broth, greens, lemon zest

OR

Fresh fish of the day

OR

Char-grilled grain-fed striploin, sautéed mushrooms, potato puree, red wine jus

OR

Spaghetti, prawns, chilli, hand-cut bacon, baby spinach, lemon

OR

Moroccan chicken tagine, ancient grain salad, cauliflower rice

OR

Harissa spiced eggplant, couscous, cauliflower, grain salad, charred baby cos

DESSERTS

Rhubarb semifreddo, pistachio ice-cream, honey madeleines

OR

Chocolate-orange mousse, spiced fruit brioche, macadamia ice-cream, figs

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$65.00 per person