

Set Menu 3

Date of Function

ENTRÉE

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing

OR

Chicken liver pâté, port wine jelly, toasted sourdough, orange marmalade, cornichons

OR

Goat's cheese-lemon-thyme croquettes, baby beet salad, radish, watercress

OR

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

MAIN COURSE

Honey, orange & thyme glazed duck breast, root vegetables, beetroot puree

OR

Fresh fish of the day

OR

Onglet steak w/ tahini & smashed charred beets, chilli, shallots

OR

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

OR

Coq au vin-red wine braised chicken maryland, mushrooms, bacon, pappardelle pasta

OR

Pumpkin & cashew fried wild rice, silverbeet, char-grilled haloumi, honey, oregano (v)

DESSERT

Chilled chocolate fondant, honey-baked pears, coconut yoghurt, hazelnuts

OR

THE Fig & pistachio baklava, rosewater syllabub

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée

\$70.00 per person