

Set Menu #3

Date of Function

ENTRÉE

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

OR

Chicken liver pâté, toasted sourdough, pickled cranberries, cornichons

OR

Scallop & ginger dumplings, Sichuan pepper & chilli oil

OR

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

MAIN COURSE

Coconut & turmeric braised duck leg, kaffir lime, tamarind, jasmine rice, coriander

OR

Soy lime chicken breast, coconut risotto, steamed bok choy, chilli

OR

Fresh fish of the day - chef's selection

OR

Char-grilled grain-fed ribeye, parsnip, pickled grapes, red onion jam, rocket pesto

OR

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

OR

Macadamia crumbed turkey breast, greens, capers, raisins, honey-lemon dressing

OR

Whole roasted eggplant, spiced capsicum & walnut paste, grated haloumi cheese (v)

DESSERT

Apple tarte tatin, vanilla bean ice-cream

OR

Pear, blueberry, coconut & macadamia nut crumble, vanilla bean ice-cream

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental festive raspberry & white chocolate crème brûlée

\$70.00 per person