

Set Menu #3

Date of Function

ENTRÉE

Chilli-salt cuttlefish, wild rocket leaf salad, sesame dressing (gf)

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 (v)

MAIN COURSE

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

OR

Seared salmon salad, soba noodles, ginger-citrus dressing, green beans

OR

Roasted herbed turkey breast, freekeh, shaved cauli, pomegranate, lemon mayo

OR

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

OR

Confit duck leg, red wine risotto, pea puree, sautéed sprouts, speck, hazelnuts

OR

Tamari roasted pumpkin, sunflower, horseradish w/ spiced cauliflower & almonds (v, gf)

DESSERT

Warm Christmas pudding, brandy anglaise, Summer berries

OR

Rhubarb semifreddo, pistachio ice-cream, honey madeleine

OR

Sticky-date pudding, hot butterscotch, ice-cream

OR

Continental classic crème brûlée (gf)

\$70.00 per person