

Entrée Menu 1

lobster and clotted cream tart

timbale of smoked salmon and prawn

salad of duck, radicchio, grapefruit and orange

seafood tasting plate – oysters, crumbed crab claw,
smoked salmon, prawns and whiting tail

tartlet of Persian feta, caramelized onion and ovened tomato

crab, avocado and coriander stack floated in a jalapeno infused gazpacho

corn, lemongrass and yabbie soup

salad of green mango, prawns, chilli, lime and cashews

Entrée Menu 2

NW6 prawn cocktail

rustic roasted vegetable tart

pear, feta and fennel salad with a honey, mustard dressing

sweet potato and goats cheese ravioli

potato gnocchi tossed in burnt butter and sage

smoked salmon with chilli corncakes, dressed rocket

pumpkin cannelloni with carrot and lemongrass broth

oysters- various toppings

Mains Menu 1

beef rib roast with garlic bread and butter pudding

lamb rump with spiced eggplant mash and olive salsa

blue eye cod on a bed of buttered zucchini and topped with a tomato compote

duck pie with crème fraiche pastry finished with a ginger glaze

eye fillet of beef with shitake mushroom and flax polenta, spinach crème and a jus

basil & almond crusted barramundi fillet with peppered smashed potatoes

mint & mustard lamb rack on a caramelized onion and creamy potato stack

Mains Menu 2

“coast & country” king is. scotch fillet topped with prawns and a champagne bernaïse

roasted pork loin with apple and Sichuan relish on steamed broccolini

atlantic salmon fillet, poached in garlic, ginger and soy, served on asian greens

ricotta stuffed chicken breast with a warm basil dressing served on a bed of roasted chat potatoes and blanched green beans

thai style fish pie in a ramekin with a red sweet potato topping

parmesan crusted whiting tails on black ink noodles

ocean trout on basil mash dressed with lemon oil

rack of lamb with a roasted pinenut crust on a bed of babaghanoush

Dessert Menu 1

mascarpone cream hearts with bleeding berries
white chocolate and nougat steamed puddings
fig, honey and pistachio nut ice cream pyramid
individual ice cream crème caramel

Dessert Menu 2

ice cream heart with double chocolate and raspberry sorbet
toblerone, honey and nougat ice cream pyramid
individual fig, cardamom and orange pudding

Pricing for 3 Course Sit Down Event

from menu 1 :: one choice per course	\$55.00 per head
from menu 1 :: two choices per course alternating	\$65.00 per head
from menu 2 :: one choice per course	\$50.00 per head
from menu 2 :: two choice per course alternating	\$60.00 per head