

3 COURSE MENU

Choose 2 Options from Each Course – Served Alternate Drop

ENTRÉE

Coconut and Macadamia Nut Prawns

with Pineapple, Sweet Chilli and Honey

Chicken Tenderloins

Encrusted with Semi Dried Tomato Pesto, Served with a Marinated Vegetable and Persian Fetta

Salt and Pepper Squid

on Pineapple and Melon Salsa

MAINS

Naturally Sweetened Tuscan Style Chicken Breast

on a Petite Vegetable Stack Finished with Roasted Red Capsicum Salsa

Slow Cooked Lamb Shank

with Potato Mash, Green Beans & Moroccan Spiced Cream Reduction

Barramundi Fillet with Macadamia Nut

Served with Green Beans, Baby Beetroot, Roquette, Walnuts and a bush Tomato Chutney

200gm Eye Fillet

Served with Potato Gratin, Green Beans, Caramelised Eschallot Jus and Fried Enoki Mushrooms

Char Grilled Lamb Rump

Served with Ratatouille Vegetables and a Green Caper, Parsley, Basil and Mint Salsa

Atlantic Salmon Fillet

Served with Duchess Potato, Broccolini, Sweet Potato Crisps and a Lemon Thyme Beurre Blanc

DESSERT

Chocolate Pudding

with Macadamia Nuts, Chocolate Fudge and Chocolate Ice Cream

Baked Cheesecake

with Raspberry Coulis, White Chocolate and Vanilla Ice Cream

Pecan Pie

with Caramel Fudge, Maple and Macadamia Ice Cream

Baby Pavlova

with Fruit Salad Salsa, Cream & Passionfruit Syrup