



LUNCH/DINNER MENU

Entrée

(please select one)

Chicken Liver Pate with Seed Snaps, Rockmelon wrapped in Prosciutto & Olives
Zucchini & Haloumi Fritters with Dill Yoghurt
Cured Salmon with Beetroot Salad & Dill Crème
Lime & Chilli Crab Cakes with Freshly Pickled Cucumber Ribbons

Mains

(please select one)

Chermoula Crusted Lamb Backstrap with Pea Puree & Roasted Vegetables
Slow Cooked Beef Cheeks Braised in Red Wine with Gremolata served with Celeriac &
Potato Mash & French Green Beans
Lemon, Thyme & Garlic Butterflied Chicken with Broccolini & Cauliflower Mash
Roasted Duck Breast with Beetroot, Pomegranate & Crisp Scallop Potatoes
Asian Marinated Baked Salmon with Snow Peas & Potted Jasmine Rice

Salad

(please select two)

Heirloom Tomato, Mozzarella & Basil Salad
Char-grilled Broccoli Salad with Tamari Almonds
Cauliflower Salad with Spiced Chickpeas & Lemon Tahini Dressing
Roasted Pumpkin, Walnuts & Goat's Cheese with a Honey Balsamic Dressing
Slow Roasted Tomato, Rocket, Pine Nuts & Parmesan Salad
Quinoa Salad with Moroccan Spiced Roasted Vegetables & Coriander

Served with Sour Dough Bread & Organic Butter

Dessert

(please select one)

Rich Chocolate Dessert Cake with Double Cream
Winter Spiced Poached Pears with Cinnamon Mascarpone
Citrus Syrup Cake with Coconut Yoghurt
Vanilla Bean Crème Brulee
Espresso Chocolate Mousse with Baileys Cream

Plus

Gourmet Cheese Platter

3 Course \$85.00 per person + GST
2 Course \$65.00 per person + GST
Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)