

plated dinner menu

**\$39.50 per person for two courses (Starter + Main or Main + Dessert)
or \$ 47.50 per person for three courses**

Plated Entree

Two served alternately between guests

Smoked salmon, crab and prawn parfait with avocado fraiche and wafer crouton
Smoked duck and cucumber layered on warm rosti finished with plum chutney and Chives Julienne
vegetables wrapped in silverbeet leaf with capsicum chutney and toasted nuts

Main Course

Two served alternately between guests

Prime fillet beef served on duchess potatoes and baby rocket
with carrot puree and sticky mushroom jus

Mille Feuille of vegetables and spinach with sesame toasted filo

Chicken Maryland stuffed with capsicums, feta and pinenuts served on beetroot puree
with rough cut pomme frites with thyme and rocksalt

Side Dishes

(\$6.50 per option per table of 8)

Gourmet Potatoes

Green Salad

Baked Cauliflower cheese

Desserts

Two served alternately between guests

Raspberry and White Chocolate Crème Brulee served with a Pistachio Biscotti

Individual Chocolate and Orange Mousse Cups served with an Orange sugar works
Vanilla bean Panna Cotta with raspberry compote and almond praline sauce

To Finish

Freshly Brewed Coffee and Specialty Teas served to the table with Chocolate Truffles