

3 Course Aussie Legend | Menu

From \$90 per person

Entrée

Linguine, asparagus, tomato, caramelised onion, honeyed walnuts

Seafood antipasto platter (chilled prawns, rock oysters, local mussels and smoked salmon)

Main

Slow roasted scotch fillet with field mushrooms, potato puree, rocket salad and red wine jus

Crispy skin salmon fillet with shaved fennel and citrus salad, extra virgin olive oil and grilled lemon

Dessert

Individual plate of assorted miniature chocolate desserts

Trio of gourmet seasonal cheeses, water crackers, quince paste and fresh fruit

ALTERNATE ADDITIONS OR REPLACEMENTS | CHOOSE FROM THE BELOW

Slow roasted leg of lamb with rosemary, garlic and thyme

Roast sirloin steak with beef jus

Teriyaki chicken fillet skewers with crispy stir-fried vegetables

Roast vegetable and fresh herb pilaf rice

Mixed leaf salad with roasted pumpkin, semi dried tomatoes and feta

Warm potato salad with mustard vinaigrette and caramelised onions

Selection of freshly baked breads

Optional Extras

ANTI PASTO PLATTER | \$85 per platter

Assortment of meats, olives, tapenades, pesto, artichokes, eggplants, sun-dried tomatoes, Parmesan cheese, bocconcini and crusty Italian bread

FRESH FRUIT PLATTER | \$85 per platter

Seasonal fresh fruit served with dipping chocolate on request

CHEESE PLATTER | \$85 per platter

Selection of Australian and imported cheeses with water crackers and dried nuts and fruits