



Formal dining menus

Entree – one item \$90 per guest

- Seafood antipasto plate of king prawns, smoked salmon and pacific oysters
- Thai beef salad with coriander and bean shoots
- Honey peppered prawns with mustard rocket
- Assorted sushi and sashimi
- Antipasto plate of cured meats, sundried tomatoes and mixed olives
- Deconstructed bruschetta with tomato and basil and a balsamic dipping sauce coffee and assorted teas

Mains – two items, served alternately

All mains served with a selection of seasonal vegetables and fresh breads.

- Green lip mussels with angel hair in a fresh tomato, white wine and herb sauce
- Roast beef fillet on potato mash
- Salmon fillets with a lemon and dill dressing served on smashed potatoes
- Marinated spatchcock on vegetable ratatouille
- Herb crusted lamb rack on tomato couscous
- Chicken breast fillet in a seeded mustard cream sauce with hand cut potatoes and asparagus

To finish

- A selection of individual gourmet desserts with coffee and assorted teas
- Platter of mixed cheese, nuts & dried fruit with lavosh