



**Celebration Menu
CCIII**

Our new popular Table Sharing Menu allows you to pre-choose a range of dishes served on platters to the table, while guests remain seated for the meal.

CANAPÉS (SELECT FOUR) WE ALLOW APPROX 1.5 OF EACH PER PERSON

- Tartlet of roast beetroot & goats cheese (V)
- Mini pies – peppered beef, chicken & vegetable, lamb & rosemary
- Vegetarian samosas with fruit chutney (V)
- Crisp bread, Smoked Salmon with horseradish mascarpone
- Spinach and ricotta filo pastries (V)
- Mushroom Arancini with truffle aioli, parmesan and truffle oil (V, GF)
- Vegetable rice paper rolls, chilli lime dip (V, VEGAN, GF, DF)
- Duck pancakes with Hoisin dressing
- Mini Beef Sliders with Asian slaw & aioli

SHARED MAIN PLATTERS (SELECT TWO FOR TABLES TO SHARE)

12-hour cooked shoulder of lamb rosemary potatoes, blistered baby tomatoes, seasonal greens and merlot reduction (GF)

Nonna's pork and beef meat balls with napolitana sauce and pasta
Crispy skinned barramundi sautéed peas, chat potatoes, bacon lardons, cabbage and sauce verge (GF)

Seared beef tenderloin Italian mash, pearl onions, carrots and a red wine jus (GF)

Seared salmon fillet saffron potatoes, asparagus, and lemon oil (GF)

Mediterranean chicken fillet cous cous with Semillon jus (GF)

Eastern Grilled Eggplant - Red capsicum, baba ganoush, roasted zucchini, asparagus, pumpkin with chickpea puree and Greek yoghurt almond flakes (V, GF)

SEAFOOD PLATTER (INCLUDED)

Cooked prawns, dipping sauce and Oysters served natural (2 each pp)

The above platters are served with your choice of

Green leaf salad with Capsicum, Cucumber, Spanish Onion, Cherry Tomatoes & Italian Dressing

OR

Pumpkin and quinoa salad with shredded kale, cranberries and crushed walnuts

PLUS

Rustic rolls with butter portions

DESSERT PLATTERS (SELECT ONE)

Tiramisu Tower - Amaretto biscuits dipped in coffee, layered with soft cream and cocoa

Exotic stone - coconut mousse, tropical crèmeux on almond sable, yellow glaze & passion fruit marshmallow

A selection of mini Cannoli alla crema and fruit tartlets

Australian Cheese and Fruit platter

V= Vegetarian / GF = Gluten Free Menu subject to seasonal variation. Food allergens including peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, wheat, royal jelly and sulphites are present in our menu items. Allergens may also be present due to unintentional cross-contact during the preparation process and the use of processed ingredients.

Beverage Package

Toohey's New

Hahn Premium Light

Tyrrell's Moore's Creek – Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek – Shiraz (NSW)

Tyrrell's Moore's Creek – Sparkling Brut (NSW)

Soft Drinks & Fruit Juices