



Entrees

Pesto pork medallions on grilled Mediterranean vegetables

Quail breast on a potato rosti served with wilted English spinach

Wild mushroom risotto finished with fresh chives and watercress

Roasted vegetables & grilled asparagus with Hungarian goat cheese

Bulgar stuffed tomatoes on mushroom polenta

Pan seared ocean trout on a tomato salad dressed with virgin olive oil

Roasted chicken breast on a caramelized orange and rocket salad

Cured salmon, pickled celery, goat cheese mousse, avocado tomato vinaigrette, rye croutons

Provençal fish soup, herb roasted jumbo prawns, bouillabaisse relish, toasted rustic bread, saffron aioli

Seared scallops, morel and sweet pea risotto, shaved parmesan, balsamic Syrup

Baby octopus, fennel, Kalamata olives, frisee, wild baby watercress, roasted red capsicum; aged red wine vinaigrette



Main Course

Grilled loin of pork, rosemary winter roasted vegetables with citrus fruit jus

Pan-fried cod fillet on mustard mash with grilled fennel

Grilled tiger prawns, soft garden herb polenta, baby rocket, tequila cream sauce

Turkey breast roulade with Parmesan and spinach

Corn fed breast of chicken served on a sweet potato and spinach mash with sage

Argyle Prestige beef fillet served on a potato stack with baby beetroot, drizzled with Shiraz jus

Grilled Atlantic king salmon, curry leek fondue, glazed spring vegetables, braised fondant potatoes, Ouzo crème fraiche broth

Olive oil poached Blue Eye Cod, smoked and smashed potatoes, green beans, oven-cured tomato and lemon vinaigrette

Braised beef short ribs, anise carrot puree, asparagus, oyster mushrooms, confit marbled potatoes, port wine jus

Grilled Rib Eye, gold potato puree, glazed shallot, slow-cooked chard, mushroom and red wine beef jus

Artichoke and goat cheese ravioli, fennel confit, rustic olives, tomato fennel sauce, fried capers

Spring Bay mussels, carrot, lemongrass and ginger broth, crisp shallots served with grilled sourdough bread



Desserts

Tangy passion fruit tart with raspberry coulis and King Island cream

Warm lemon delicious pudding with vanilla bean ice cream

Baked chocolate mousse cake with tossed bananas and mango gelato

Fragrant almond pudding with marmalade sauce and shortbread wafer

Chocolate espresso panna cotta with pistachio biscotti and Crème Anglaise

Vanilla mascarpone mousse with passionfruit glaze and glass biscuit spears

Individual white chocolate cheesecake with raspberry compote and whipped cream

Australian cheese plate with dried fruit, grapes, quince paste and lavosh bread

2 Courses \$55.00 per guest

3 Courses \$70.00 per guest

Both options include petite sourdough rolls, butter & homemade chocolate truffles with plunger coffee and Twining's tea.