

## BANQUET SIT DOWN DINING

### *Entree*

- Cucumber, pickled fennel, apple salad, citrus dressing, orange and goats cheese sorbet
- Baked fior de latte, vincotto, rocket, Jamon Serrano, pistachio crumb, lemon
- Char grilled Crystal Bay prawns, pink lady Waldorf, vinegar and apple cider beurre blanc
- Salmon three ways. Cured, confit, tartare
- Calamari, squid ink risotto, seafood mousseline
- Scallop quartet. Grilled, red pepper ceviche, cauliflower puree, black pudding soil, tempura, ginger caramel
- Coconut chicken salad, mango, toasted macadamia, Vietnamese mint, shallot, palm sugar dressing
- Pressed rabbit fig and macadamia terrine, gruyere and pancetta crisp, capsicum relish
- Chimichurri spiced lamb fillet, maché, celery heart, blistered truss tomatoes, smoked garlic aioli
- Braised ox tail tortellini, ginger, chilli, edamame, red curry espuma, lime
- Twice cooked Western Plains pork belly, grilled scampi, parsnip, apple

### *Main*

- Pan fried pink snapper fillet, razor clams, cauliflower, currant and caper jam, baby parsley
- Dory, butter poached Moreton Bay bug, smoked eggplant, tomato and young herb salad
- Crisp skinned ocean trout, lemon scented risotto, salmon pearls, finger lime beurre blanc, crisp leek
- Corn fed chicken, prawn and chive mousse, confit kipfler, heirloom carrot, shaved black truffle
- Honey and malt vinegar glazed duck breast, spinach and feta filo, Madeira jus
- Slow roasted pork loin, herb stuffing, parsnip skordalia, fennel and apple salad, cider jus
- Roasted two point lamb rack, herb crusted rillettes, fondant potato, minted pea mousse, bordelaise jus
- Cumin roasted lamb shoulder, pickled eggplant and coriander salad, red pepper and tomato jam, labna
- 24 hour braised veal shin, white bean, glazed shallots, baby beetroots, spinach, preserved lemon gremolata, port reduction
- Char grilled eye fillet, red wine poached morels, pomme Parisian, garlic and parsley butter
- Pedro Ximenez braised beef cheek, Desiree foam, pancetta and onion ragout, braising juices

### *Side*

- Butter lettuce, pecorino, fennel, olives
- Rocket, blue cheese, dates, macadamia, white balsamic
- Hand cut chips, sea salt, béarnaise sauce
- Roasted sweet potato, pumpkin, prosciutto, honey
- Green beans, soft egg, mustard and anchovy dressing
- Fried kipfler potatoes, rosemary, sea salt
- Beetroot, orange, cos, Spanish onion, chevre
- Artichoke, cauliflower, currant, basil, pine nuts, Parmigiano Reggiano



## BANQUET SIT DOWN DINING - DESSERT

### ***New World***

#### **Chocolate**

Dark chocolate fondant, white chocolate mousse, milk chocolate ice cream, cocoa macaron

#### **Lemon.**

Burnt meringue, curd, shortbread, vanilla semi freddo, baby basil

#### **Cookies and cream**

Vanilla panna cotta, Oreo crumb, chocolate sponge, meringue kisses, coconut ice cream

#### **Banana.**

Curd, petit cone, caramelised banana, candied popcorn

#### **The Canadian**

Cinnamon pain perdu, maple syrup mousse, pancetta wafer, salted caramel, candied macadamia

#### **Black forest**

Dark chocolate sponge, cherry ice cream and coulis, milk chocolate ganache, paper tuille

#### **Coconut**

Coconut foam, pickled pineapple, lime caviar, ginger granite

#### **Tropics**

Passion fruit marshmallow, berry sorbet, mango gel, coconut macaroon, coulis

### ***Old World***

- Caramelised lemon tart, clotted cream, raspberry emulsion, young coriander
- Strawberry bombe Alaska, vanilla sponge, summer strawberry ice cream, flaming Cointreau meringue
- Cassia bark brulee, orange and date chutney crisp biscotti
- Dark chocolate tart, raspberry curd, honeycomb, vanilla anglaise
- Peach panna cotta, stewed fruits, shortbread crumb, apricot ice cream
- Swiss meringue roulade, seasonal fruits and berries, Chantilly cream, sweet balsamic syrup, baby basil

**\$65.00 per guest**

Select 2 courses

**\$75.00 per guest**

Select 3 courses

Alternate service - \$3.50 per guest per course

Side Dishes - \$5.00 per guest per selection



## BANQUET

### SIT DOWN DINING – ADDITIONAL CONSIDERATIONS

Adding the 'Wow' to your experience.

*\*The menu items below are an additional cost to the 2 and 3 course menu prices.*

Antipasto style entree platters are a fun and friendly way to start your meal. Served to the centre of the table on our spider stands – \* \$10 per guest

Grazing Dessert Station, a fabulous option for dessert with a selection of petit four cakes, miniature tartlettes, friandes, baby gateaux, chocolate truffles, slices. Cheeses - Blue, Cheddar, Brie, grapes, fig and honey chutney, crisp breads served in a relaxing style with Nespresso Coffee and Twinings Tea – \*\$10 per guest

Assiette Main Course, offering 3 tastings on one plate, a combination of your choice – \*\$15 per guest

*Consider: -*

*Double Lamb cutlet, sweet potato fondant, jus*

*Barramundi fillet, chorizo, pepper and sweet corn*

*Smoked duck breast, nashi, fennel, olive oil*

Family style main course – \*\$15 per guest

Served on tiered stands and spider stands to the middle of the table:

- Crusty sour dough breads, country style butter
- Slow roasted lamb shoulder, pinot and rosemary jus
- Seared salmon fillet, frisee and citrus salad, champagne beurre blanc, lemon
- Twice cooked pork belly, fennel and Maldon sea salt rub, organic apple sauce
- Penne pasta, roasted pear, blue cheese, walnut, extra virgin olive oil, shaved grana
- Roasted hand cut chat potatoes, garlic, béarnaise sauce
- Roquette, roasted pumpkin, pine nuts, parmesan, white balsamic
- Green beans, blistered cherry tomatoes, capers, mint, tarragon
- Cos leaves, cucumber, avocado, snow pea tendrils, vinaigrette

