

Function Menu 2018



Entrée

Chicken and sweet corn soup*

Spinach and ricotta tortellini with creamy pesto sauce, toasted pine nuts and parmesan shavings

Twice cooked pork belly served with apple, celery and walnut remoulade finished with apple balsamic dressing*

Smoked salmon resting on kipfler potatoes, baby spinach, caperberries and Spanish onion with crème fraiche and lemon infused olive oil*

Grilled lamb backstrap served on beetroot tzatziki, quinoa and rocket salad finished with local olive oil*

Mushroom ravioli with sautéed forest mushroom ragu and local roasted chestnut crumble finished with shaved pecorino

Smoked chicken on cos leaves, white anchovies, crispy prosciutto crumbs, lavosh and shaved egg yolk drizzled with creamy Caesar dressing

Main

Roasted chicken breast on confit garlic and sage potato puree with steamed seasonal greens finished with red wine jus*

Charred pork sirloin served on roasted sweet potato, carrots and chat potatoes with steamed broccolini, drizzled with Milawa honey mustard jus*

Atlantic salmon fillet resting on pearl cous cous, cherry tomato, Spanish onion, green bean and baby spinach salad with roasted almonds and sumac dressing

Eye fillet of beef served on herb roasted potato disc, carrot puree and steamed seasonal greens with Shiraz jus*

Grilled chicken breast served with semi dried tomatoes, local olives, roasted potatoes, fresh basil and Persian feta drizzled with parsley oil*

Two point lamb racks on roasted pumpkin, chickpea, sautéed red onion and green beans with spiced herb oil dressing*

Barramundi fillet served with crispy chat potatoes, preserved lemon, caramelised onion and fresh picked parsley with steamed greens and salsa verde*

Char grilled beef fillet served on Milawa mustard crushed potatoes and steamed seasonal greens finished with thyme infused jus*

Dessert

Mango and passion fruit parfait with crisp meringue passion fruit curd and mint snow*

Dark chocolate pudding with chocolate ganache and raspberry ice cream

Rosewater meringue served with berry compote, Turkish delight, toasted pistachio crumbs and double cream

Red velvet cheesecake with blueberry gel and Chantilly cream

Mascarpone and espresso panna cotta with chocolate crumbs, strawberries and Kahlua syrup

Warm banana and chocolate brownie served with vanilla bean ice cream and drizzled with butterscotch sauce

Vanilla bean and cherry crème brulee with crisp toffee crust and almond biscotti

Salted caramel semifreddo with black sesame sugar and caramelised popcorn

* denotes gluten free

