

MENU 1. 2 courses \$55 pp.

entrée

salad of fresh peach and ricotta
walnuts, red wine toffee dressing

ovenbaked eggplant, parmesan and tomato stack
olive tapenade, petit salad

sautéed potato gnocchi

glazed asparagus, goats cheese, tomato basil sauce

main

crispy skin barramundi fillet
piccalilli, orange ketchup, potato wafer

chicken thigh ballotine
spiced avocado cream, caprese salsa

homemade spanakopita raviolo
fine herb & crispy pastry salad

dessert course options below

MENU 2. 2 Courses \$65 pp

entrée

carpaccio of salmon gravlax
micro herbs, infused olive oil

salad of fresh peach and ricotta
walnuts, red wine toffee dressing

salt and pepper calamari salad
roquette, orange, almond aioli

twice baked spinach and goats cheese soufflé
beetroot yogurt

main

crispy skin barramundi fillet
piccalilli, orange ketchup, potato wafer

chicken thigh ballotine
spiced avocado cream, caprese salsa

chargrilled eye fillet steak
tomato & chilli relish, lyonnaise potato, red wine jus

oven roasted lamb fillet
sweet potato gratin, broad beans, lamb jus

homemade spanakopita raviolo
fine herb & crispy pastry salad

side salads included

choice dessert- \$15 per person

your guests choose from the three below on the day

set dessert – \$10 per person

everyone receives the same set dessert of your choice from the below options.

peach tarte tatin, almond praline dust
vanilla bean clotted cream

individual pavlova

fresh strawberries, passionfruit curd

lime panna cotta

pineapple salsa, coconut tuile

platters to share, choice of one of the following – **\$10 per person**

- petit desserts
- fresh fruit (seasonal selection)
- cheese (brie, cheddar, blue, quince paste, walnut & raisin bread)