

Private / Corporate Fine Dining

Entrée

Caesar Salad with Baby Cos, Reggiano Parmesan, Croûtons and Anchovy Dressing
Peppered Beef Tenderloin, Greek Salad, Lemon and Herb Dressing
Asian Style White Chicken Slaw, Vietnamese Mint, Nougamont Dressing Δ
Salad of Smoked Chicken, Eggplant and Noodles, Sesame and Coconut Dressing Δ
Teriyaki Tasmanian Salmon, Sichuan Aubergine, Miso Mustard Sauce
Traditional Smoked Salmon, Dill-Potato Salad and Horseradish Cream
Oriental Chicken Salad, Avocado and Tomato Salsa, Blood Orange Oil Δ
Peking Duck Terrine, Chinese Water Crepes and Hoisin Sauce
Chilled Seafood Salad with Salmon Roe, Coconut-Coriander and Mango Dressing
Lightly Pan Seared Tuna Medallion, Grilled vegetables and Garlic Aioli

Vegetarian

Tart of Vine Ripened Tomatoes & Red Peppers, Olive Tapenade & Basil Pesto
Press of Char Grilled Vegetables, Tomato & Basil Infused Jelly, Roast Hazelnut Vinaigrette Δ
Goats Cheese Tart with Caramelized Onions & Rocket

Main Courses

Roast Fillet of Beef, Pumpkin and Sweet Potato Frits, Yorkshire Pudding, Béarnaise
Roast Beef Tenderloin, Sautéed Baby Spinach, Wild Mushrooms, Rossini Butter
Roast Fillet of Beef, Creamed Leek, Grilled Asparagus, Sauce Béarnaise
Rosemary Lamb Rack with Ratatouille Vegetables, Goats Cheese Polenta and Lamb Jus
Moroccan Spiced Chicken Breast, Currant and Pine Nut Farce, Sweet Potato Whip, Thyme Jus
Chermoula Marinated Chicken Breast, Mediterranean Salad, Garlic Fried Potatoes
Roast Barramundi Fillet, Basil Gnocchi, Asparagus and Champagne Sauce
Baked Fillet of Barramundi on Seafood Paella, Bell Pepper and Caper Salsa
Fillet of Tasmanian Salmon on Prawn Mash, Lardons, Chives and Shiraz Jus
Seared Coral Trout, Risotto of Prawns, Lemon and Chilli, Shallot and Dill Butter Sauce

Desserts

Baked Lemon Cheese Cake, Seasonal Berry Compote, Orange Lace Biscuit

Chocolate Brownie, Hazelnut-Frangelico Anglaise, Tropical Fruit Crisps

Baked Lemon and Lime Tart, Chantilly Cream and Raspberry Sauce

Steamed Ginger Pudding, Butterscotch Sauce and Double Cream

Lemon Custard Pudding, Cherry-Port Compote, Double Cream

Premium Australian Cheese Selection with Dried Fruits, Nuts, Fruit Jelly and Crackers

Three Courses \$60 per person

Two Courses \$50 per person

* minimum 20 guests