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Sit Down Menu

Entrees

Soups

Roast Duck Soup with Coriander Dumplings.

Pumpkin and Blue Crab Soup.

Honey Carrot Soup with fresh Chive Cream.

Seafood Laksa.

Summer Minted Melon and Coconut.

Cream of Tomato scented with Basil.

Hot and Cold

Smoked Salmon and Crab salad set on an herb, rocket and caper berries salad,
finished with a light herb and lemon oil.

Roasted Quail set on a salad of lemon and mint, accompanied with a graph and sauterne jelly.

Mushroom and herbed crème fraiche terrine served with crusty bread and herb salad,
finished with red wine and current glaze.

Prawn cutlet wrapped in angle hair noodles set on a avocado salsa and finished with a citrus
dressing (Tony Twigg)

Macadamia Nut Risotto, with mushroom, oven dried tomato crisps and parmesan.

Mini pot pies filled with steak, kidney and mushroom accompanied with a tomato sour cream.

Mains

Herbed Rack of Lamb set on potato gnocchi, roasted red onions and
a salad of black olive and parsley.

Grilled King Fish set on saffron, tomato and baby spinach risotto,
finished with a burned orange glaze.

Roasted Corn Fed Chicken set on soft white polenta,
Chinese broccoli and a sauce of roasted garlic and rosemary.

Eye Fillet of Beef set on a tart of wild mushrooms and
garlic mash, finished with a port reduced jus.

White Fish with roast onion, new potato and truffle oil mash with
grilled vegetables, finished with flavoured oils.

Medallions of Pork filled with crab meat set on field mushrooms and
a puree of sweet potato, finished with a sauterne jus.

Layered gratin of Eggplant, Zucchini, and Roasted Capsicum with a Parsley oil.



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Sit Down Menu continued

Desserts

Glazed Lemon Citrus Tart with raspberry couli and quenelle of double cream.

Rich Chocolate Flourless Fudge Cake on vanilla anglaise, pear compote and whipped cream.

Tiramisu with espresso anglaise, accompanied by strawberry salsa.

Black forest Treat kirsch flavoured treat with sour cherry confit.

Apple Crumble served warm with cinnamon anglaise and a coupe of double cream.

Seasonal Fresh Fruit accompanied by flamed liquor shot and laced with raspberry couli.

Round of Cheese selection of Victorian cheeses, accompanied with dried fruit, water crackers
and quince compote.