



## **PLATED MENU**

### **Entrée (please select one)**

Salmon Gravalax with Pickled Onion & Horseradish Cream gf  
Prawn Cocktail gf  
Roasted Capsicum, Chorizo & Feta Tart  
Charred Asparagus with Homemade Ricotta & Walnut Crumb gf  
Mussel & Seared Tuna with Witlof & Fennel Salad gf

### **Mains (please select one)**

Beef Fillet with Salsa Verde & Cauliflower Puree gf  
Lamb Backstrap with Caper & Herb Salsa and Smokey Eggplant gf  
Snapper Fillet with Macadamia Pesto & Charred Spring Onions gf (Vegetarian option of  
Cauliflower Steaks)  
Crispy Chicken with Olives, Pancetta & Garlic gf

### **Sides (please select two)**

Roast Potatoes with Rosemary Salt gf  
Broccolini with Hazelnuts & Burnt Butter gf  
Green Leaf Salad with Mustard Citrus Dressing gf  
Roasted Carrots with Dill & Chive Dressing gf

### **Dessert (please select one)**

Almond & Prune Tart with Spiced Cream  
Christmas Gingerbread Cake with Honey Figs gf  
Rich Chocolate Dessert Cake with Cherries & Crème Fraiche gf  
Grilled Nectarines with Pistachio Brittle & Creamy Yoghurt gf

Plus  
Gourmet Cheese Platter

3 Course \$89.00 per person + GST  
2 Course \$75.00 per person + GST  
Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)