

## DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

### ENTRÉES

Tian Of Crayfish, Prawn and Scallop topped with Salmon Tartare, Quail Egg and Rose Marie Sauce

Szechwan Peppered Beef Slices, Pickled Cucumber, Fried Eggplant Salad and Saffron Infused Honey Mustard Mayonnaise

Moroccan Chicken with Spiced Zucchini Relish on Cous Cous and Mint yoghurt dressing

Peru Style Seafood and Tomato Salad, Yuzu with Spicy Chilli Dressing

Tasmanian Salmon on Prawn Remoulade, Crème Fraiche and Caperberry

Orange Grand Marnier Cured Salmon with Prawn, Orange and Beetroot, pommery mustard dressing

Tuna a la Nicoise

Prawn and Scallop, wok fried Mushrooms, Asparagus with roasted garlic Dressing

Moroccan Spiced Lamb on Eggplant, Caramelised Onion, Persian Fetta and Almond Cous Cous Salad with Pomegranate Molasse

Vine Ripened Tomato and Watermelon with Yarra Valley Fetta and Pepper Vinaigrette

Confit Salmon and Cauliflower Blanc Mange with Parsley Sauce, Egg, Salmon Roe

Vitello Tomato with Leek Tagliatelle, Roquette, Capers and Tuna Sauce

Roast Beef and Tabouleh Salad with Imam Bayaldi, Tahini Dressing

Seared Salmon, Kipfler Potato, Beans and Chorizo Sausage with Smoked Pepper Sauce

Chicken and Porcini Mushrooms on Saffron Linguini

Bang Bang Chicken with Snow Peas, Cucumber, Peanut and Sesame Sauce

Hoi Sin and Garlic Marinated Chicken with Egg Noodle, Bean Sprout Salad

Tuna Sashimi with Pickled Vegetable, Wasabi Panna Cotta, Edamame Peas and Soy Mirin Dressing

King Prawn and Scallops served on Spinach Risotto with a orange and Saffron Infused Sauce

Peppered Beef Medallion with Braised Red Cabbage, Creamed Potato and Red Wine Jus

**Tasting plates are available on request**

## DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

### MAIN COURSE

Pan Seared Salmon, Saffron Mash, Roasted Vegetables drizzled with Basil Oil	\$62.50
Barramundi crusted with Corn Polenta, served on Pumpkin and Spinach crush and a tomato Dressing	\$63.50
Kununurra Barramundi Fillet, Tomato Risotto, Rocket Salad and Balsamic Glaze	\$63.00
Layered Snapper Fillet open wonton, Vegetable Julienne on a Fried Rice Timbale, and Dark Soy Glaze	\$61.50
Roasted Lamb Rack on Pumpkin and Orange Risotto, Rocket and Grilled Pear Salad with Balsamic Reduction	\$62.50
Steamed Red Emperor served with Chicken and Prawns wontons on Spinach Linguini and Spicy Tomato Broth	\$62.50
Smoked and Sesame Crusted Venison Rack on Lentil and Sweet Potato Ragout with Warm Char-Grilled Pear and Spinach Salad, Mint Yoghurt and Five Spice Honey Jus	\$66.00
Aged Harvey Fillet of Beef served on Herbed Goat's Cheese and Garlic Mashed Potatoes, Sautéed fine Green Beans, Tomato Confit	\$63.50
Slow Roasted Beef Tenderloin, garnished with a Wok Seared Jumbo Prawn, Sweet Corn and Potato Mash, Sautéed Baby Vegetables	\$64.50
Aged Beef Fillet, wrapped in Prosciutto on soft cheese herb risotto and red current Jus	\$66.00
Roasted Rack of Lamb, Tumeric Mash, seasonal vegetable Balsamic and Soy Jus	\$63.00
Dukkah Crusted Sirloin on Truffled Chump Potato with Stir-fried Vegetables and Glazed Garlic Jus	\$60.50
Lamb Rack served on Rosemary and Roast Garlic Potato Mash, Butter Green Beans Shiraz Jus topped with Mint Pesto	\$62.00
Moroccan Chicken Breast with Mixed Vegetable Cous Cous served with a Fig Sauce	\$59.50
Roasted Rack of Lamb with Char Vegetables, Sweet Potato Mash, Fig Chutney, Chocolate Jus	\$63.00
Cajun Coated Chicken Breast Served on roasted vegetable topped with a minted sour cream	\$59.50

Oven Baked Rack of Lamb under a Sweet Mustard and Macadamia Nut Crust accompanied by Vegetable and Aubergine Roulade and a Sweet Potato Bake	\$65.00
Roasted Chicken Breast with Coconut Rice and Tropical Ratatouille	\$59.50
Pan-fried Tuscan Chicken Breast set on a Field Mushroom Risotto, Seasonal Vegetables and a Roasted Capsicum Jus	\$59.50
Five Spices Cured Pork Loin on Crushed Royal Blue Potatoes, Star Anise and Orange Honey Jus	\$61.00
Grilled Beef Fillet served with Seasonal Vegetable , Herbed Quark in an Oxtail Broth	\$65.50
Slow Roasted Margaret River Wagyu Beef Fillet with Grilled Scallop and Pancetta Skewer, Pea Puree and Gippsland Blue Rosti, Roasted Pear and Cherry Jus	\$95.00

## DINNER SET MENU

Main Course price per person is inclusive of one Entrée and one Dessert, Assorted Bread Rolls, Freshly Brewed Coffee and a Selection of Teas and Pralines.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

## DESSERT

Aloha Cheesecake\_passion fruit and macadamia crust, served with Rum-raisins Pineapple Sorbet, and cinnamon syrup

Bomb Alaska\_Coffee and Pistachio Ice Cream, Caramel Soft Centre encased in White Chocolate Crust served with Poached berries and Swiss chocolate

Dark chocolate mousse pyramid with orange soft center, berries cone financier and Cinnamon Parfait served with White guava & mancha tea sauce

Creamy Tiramisu, served with Vanilla Anglaise and Cocoa sorbet

Warm Chocolate and orange Tart, Caramel Suzette sauce and Berries sorbet

Coconut Mousse dome with pineapple center served with strawberry & mango salsa and litchi sorbet

Banana pudding chocolat soft center served with Mango sauce and coconut sherbet

Warm figs and pecan pudding served with Almond and coffee marble ice-cream

Chocolate Fantasy\_Chocolate and hazelnut entremets served with double chocolate ice-cream, praline Anglaise

Dark rich chocolate mousse cake served with Mint choco chips ice-cream

Warm Chocolate Pudding served with Cassis Sorbet and berry Compote

Warm almond far Breton served with caramel & orange ice-cream

Warm rhubarb tart served with Lovage ice-cream and passion fruit sauce