

Starters

(choice of two)

Scallop and Snapper Timbale on Saffron and Lobster Coulis
Garnished with Asparagus Tips

Crusted Grana Chicken Breast on Puff Pastries, Tomato and
Eggplant Stack topped with Creole Sauce

Avocado and Balmain Bugs Parfait with Treviso and Mesculine
Lettuce on Saffron and Tomato Dressing

Spinach, Ricotta and Gorgonzola Ravioli tossed in Moroccan Pesto
with Double Smoked Roma Tomato

South Coast Natural Oysters

Grilled Pancetta Kilpatrick Oysters

Natural Fresh Oysters Topped with Moroccan Pesto

Fresh Oyster Celestine

Fresh Oyster topped with Smoked Salmon and Cream Cheese

Fresh Oyster Hijiki Inspired

Thai Scented Fresh Oyster

Anchorage Gravlacks

Bocochini and Asparagus Tart with Seasonal Salad tossed with
Double Fused Balsamic Vinegar

Smoked Salmon and Green Bean Slaw, Heart of Palm Tempura
Style drizzled with Wasabi Mayonnaise Dressing

Baby Snapper Fillets with Saffroo Kipfler Potato topped with Mango
Coriander and lime Chilli Relish

Mains

(choice of two)

Seared Sirloin Parcel Forestiere on Green Peas and Potato Mash, Baby Carrots and Red Currant Jus

Lamb Backstrap rolled in Nori and Filo Pastry with Herb Crusted Grana, Desieree Potato, Wilted Broccolini and Piont Noir Jus

Cajun Crusted Chicken Breast on Rosti with wilted Choy Sum and Lemongrass Aioli

Grilled Blue Eye Cod Chermoula on Lemon Mash Potato, wilted Baby Spinach topped with Capsicum and Pineapple Salsa

Char Grilled Beef Fillets on Kipfler Potato and braised Baby Bok Choy topped with Tempura Morton Bay Bugs and Creamy Garlic Sauce

Spinich Ricotta and Gorganzole Ravioli sautéed in Double Smoked Peppernat and Balsamic Vinegar

Gratinated Barramundi Fillet with Asparagus, Scallop and King Prawns, served with Florentine Mash Potato and Hollandaise Sauce

Oven Baked Veal Cutlet on Lyonnaise Potato, Wilted Rocket Lettuce, Double Smoked Roma Tomato and Bell Pepper Cream Sauce

Pan-fried Chicken Breast wrapped in Proscuitto with oven roasted Mushroom Paupiettes, Mash Potato and Red Wine Jus

Herb Crusted Rack of Lamb on Puy Lentils, served in a Capsicum and Zucchini Timbale and finished with Herb Jus

Fresh Salmon Cutlet on Kumera Mash and Baby Eggplant Tempura sticks all topped with Lime Coconut, Palm Sugar and Coriander Broth

Desserts

(choice of two)

Blueberry Tart with Macadamia Nut Crust and Caramel Sauce

Poached Pears with Cardamon Scotch Sauce

Passionfruit and Lemon Mousse with Seasonal Fruit

White Chocolate and Mango Pannacotta

Dolce Latte with Seasonal Fresh Fruit Balls and Drizzled with Tia Maria

Warm Chocolate Brownie with Ice Cream and Chocolate Sauce

Macadamia and Banana Pudding Drizzled with Butterscotch and Coconut Cream Sauce

Seasonal Fruit and Cheese Platter with Falwasser

