

Menu

Entrée (pre-set)

Fresh tiger prawn and mud crab timbale with pickled avocado salad and lemon dressing

Vegetarian option - Goats cheese and slow cooked onion tart with micro greens and red pepper dressing

Main (alternate drop)

Oregano rubbed lamb rump with rocket, roasted Mediterranean vegetables reduced herb jus and crumbled feta

Breast of chicken filled with bocconcini, basil and pine nut pesto on a lightly tossed ratatouille of eggplant, zucchini, capsicum and vine ripe tomato

Vegetarian option - Butternut pumpkin risotto with pine nuts, rocket pesto and shaved parmesan

NB: Vegetarian options must be advised at time of booking

Dessert (alternate drop)

Baked vanilla and raspberry cheesecake with caramel sauce and cream

Chocolate ganache tart with grand mariner oranges and pure cream

Beverages

Standard beer, wine and soft drinks provided

