

# Plated Menu- set menu

Bread and butter

## ENTREE

Prosciutto ham, salumi, saffron poached pear, pickled onions, shaved fennel

Smoked chicken, chorizo, Spanish style dressing, Manchego

Chicken and tarragon roll, green mayonnaise, cucumber & asparagus

Smoked salmon, prawns, celeriac remoulade, crisp sourdough bread

Mushroom tart with seasonal mushrooms, rocket, gorgonzola cheese, balsamic (V)

'Niçoise' style salad, green beans, fingerling potato, tomato, artichokes, pickled onions, olives, capers, boiled eggs, herb aioli

Heirloom tomato, asparagus, Persian feta, basil (V)

## MAIN

Pan seared barramundi, beans ragout, chorizo dressing (GF)

Tasmanian salmon, brandade, garden peas, mint, lemon cream (GF)

Chicken breast, coconut crust, sweet potato, green vegetables, tarragon jus (GF)

Coq au vin, potato, bacon, pearl onions, mushrooms, beanettes, red wine jus (GF)

Seared lamb loin, pepitas, ragout of root vegetables, rosemary jus

Grilled sirloin steak, boulangères potato, asparagus, mushrooms & onions, shiraz jus (GF)

Baked vegetables in butter pastry, lentils, sweet potatoes, mushrooms with tomato chutney (V)

Gnocchi, confit baby vegetables, rich tomato, parmesan cheese. (GF)

## DESSERT

Apple tart, frangipane, almond slivers, vanilla ice cream

Crème brûlée, vanilla bean, sweet almond crisp

Sherry trifle with sponge biscuit, custard, cream and poached fruits

Soft pavlova, strawberry, kiwi fruit and passion fruit, double cream

Baked New York cheesecake, seasonal berry compote

Tiramisu, espresso coffee, savoiardi biscuit, mascarpone, coffee anglaise

## Alternate 50/50 Surcharge

One course \$5.00 per person

Two course \$10.00 per person

Three course \$12.00 per person

*All plated meals are served with freshly baked bread rolls and butter. Coffee, tea and chocolates to follow.*

