

DINING





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PREMIUM DINING EXPERIENCE

MINIMUM OF 12 GUESTS

INCLUDES:

A choice of 1 on each course (alternating service extra \$5.00 per person)

Bread rolls and butter

A choice of; Seasonal roasted vegetables OR A Crisp garden salad with main course

Tea and coffee to conclude

• 2 courses \$48

• 3 courses \$56

ENTREE

Chicken meatballs on risoni with gremolata

French onion soup with Gruyere crouton

Tomato and basil bruschetta with goats-cheese

Calamari Fritti with aioli

MAIN

Cabernet braised lamb shanks with honeyed Dutch carrots and skordalia

Chicken fillet with a spinach and ricotta farce, polenta and napoli

300gm Beef striploin with thick cut chips and béarnaise sauce

Peppered Kangaroo fillet on sweet potato puree with beetroot glaze

Salmon fillet on braised du puy lentils with verjuice beurre blanc

Braised baby vegetables with goats cheese pie (baby vegetables are seasonal)

DESSERT

Individual pavlova with thick cream and fresh fruits

Apple tarte tartine with double cream.

Buttery bread pudding with berry compote and ice-cream

Individual chocolate pudding with vanilla bean ice cream

EXECUTIVE DINING EXPERIENCE

MINIMUM OF 12 GUESTS

INCLUDES:

A choice of 2 on each course with alternating service

Fresh bread, balsamic and olive oil

A Choice of; Rocket, pear and goats cheese salad OR sautéed greens with main course

Tea and coffee

• 2 courses \$60

• 3 courses \$72

ENTREE

Stuffed baby calamari on Fresh Parsley and lemon tabouli

Crumbed lamb cutlets with chorizo and aioli

Malaysian, prawn, coriander and coconut salad

Mushroom arancini with aioli and truffle oil

MAIN

Confit duck with cauliflower puree and a morello cherry glaze

Herb crusted baby spatchcock on soft polenta

350gm rib eye with fondant potatoes, mushrooms and shallots sautéed with sherry

Pork Cutlet with roasted butternut pumpkin wrapped in pancetta and romesco sauce

Market fresh fish Al'Americane on pomme mousseline

Beetroot risotto with Persian fetta and baby herbs

DESSERT

Chocolate and caramel tart with clotted cream

Lemon brulee with sable biscuits and double cream

Warm spiced baby doughnuts with chocolate sauce and Ice-cream

CEO DINING EXPERIENCE

INCLUDES:

Consultation with our Executive chef and convention centre Manager.

Menu/Theme creation

Boutique beers and premium wines