

Function menu

ENTREES

Grilled prawns with Asian leaves and sweet, sour dressing..

Warm Moroccan lamb loin and haloumi and grilled vegetable salad,

Smoked Atlantic salmon with avocado, capers, Spanish onion and lemon vinaigrette.

Meredith goats cheese soufflé with oranges and balsamic reduction.

MAIN COURSES

Baked snapper fillet with herb and breadcrumb crust with lemon butter sauce.

Chicken breast wrapped in prosciutto with semolina gnocchi and spinach.

Roast beef fillet with baked beetroots and seed mustard crème fraiche.

Grilled Atlantic salmon fillet and caponatta and pesto.

Mushroom ravioli with ricotta and sage brown butter

DESSERT

Rose and orange pannacota with honeycomb wafer.

Belgian chocolate tart and drenched strawberries.

Passionfruit parfait with glass biscuits and seasonal fruit.

Australian cheeses with lavoche, caramelized fig and quince jam.