

**3 course alternation set menu (choice of 3 items per course) \$58 p/person
up to 120 people**

Cheese platter (for the table) A selection of prime quality Australian and imported cheese served with dried fruits and crackers \$20 each (for 4 people)

Bread & Butter

ENTRÉE

Mushroom and herb risotto with rocket leaves

Home made butternut pumpkin gnocchi, spinach & pine nut cream

Smoked salmon, melba toast, horseradish mousse

Chilli spiced baby octopus, asian stir fry vegetables

Seared scallops, cauliflower puree, crispy serrano ham, parsley coulis

Grilled Yamba king prawns, saffron risotto

Duck & onion tart, rocket leaves, balsamic aigre-doux

Soy & honey marinated beef salad with fetta cheese

MAIN

Wild caught barramundi fillet, asian stir-fry vegetables jasmine rice

Sea perch fillet, parsley potatoes, greens, saffron aioli

Slow cooked petuna ocean trout, wasabi mashed potatoes, steamed gai larn, soy & lime beurre blanc

Cornfed chicken breast wrapped in prosciutto, mushroom risotto, young vegetables

Pork fillet, roasted root vegetables, spiced apricot sauce

New York cut sirloin steak, lyonnaise potatoes, vegetables, wholegrain mustard sauce

Prime fillet of beef, mashed potatoes, young vegetables, green peppercorn sauce

Lamb loin, roasted kumara potatoes, young vegetables, honey soy ginger glaze

DESSERT

Home made sorbet, brandy snap, raspberry coulis

Vanilla bean creme brulee, brandy flamed apples

Sticky date pudding, toffee sauce, vanilla Ice cream

Warm chocolate fondant with Baileys anglaise

Fresh percolator coffee & tea