

Ceviche

RESTAURANT

**3 course set menu with choice \$58 p/person
up to 40 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)

SET MENU

Sourdough bread, extra virgin olive oil, balsamic vinegar

ENTRÉE

Seared scallops, avocado & snow pea salsa, wasabi dressing

Salt & pepper tiger prawns, sautéed garlic, chilli & shallots

Homemade potato gnocchi, porcini mushroom & herb essence

Warm duck confit & onion tart, beetroot relish

MAIN

Grilled ocean trout fillet, saffron risotto, roasted capsicum, greens

Cornfed chicken breast wrapped in prosciutto, kumara potatoes, vegetables, roasted garlic & leek sauce

Cowra lamb loin, roesti potatoes, Mediterranean vegetable ragu

Prime fillet of beef, truffle infused mashed potatoes, vegetables, creamy green peppercorn & bacon sauce

DESSERT

Homemade sorbet, brandy snap, seasonal fruits, mango coulis

Vanilla crème brulee, pistachio biscotti

Sticky date pudding, homemade vanilla bean ice cream, toffee sauce

Warm dark chocolate fondant, baileys anglaise

Espresso coffee & tea