

Three Course Menu



ENTREES

GRAND CEASAR SALAD

CHAR GRILLED CHICKEN, PROSCIUTTO AND PARMESAN

TASMANIAN SALMON IN TUSCANY SPICES

MIXED LEAF, ASPARAGUS SPEARS AND TRIP CAPSIUM DRESSING

CREAM OF BUTTERNUT PUMPKIN SOUP

GRILLED SCALLOPS AND GARLIC CROUTONS

SMOKED SALMON AND SPICY KING PRAWNS

SPANISH ONIONS, CORRIANDER AND CHILLI LIME DRESSING

EMPIRE'S SEAFOOD CHOWDER

BLACK MUSSELS, CLAMS AND PRAWNS IN A CREAM SOUP

NICOISE OF SMOKED CHICKEN

ASPARAGUS SPEARS AND AGED BALSAMIC DRESSING

RIVERINA LAMB

MIXED MUSHROOM RISOTTO AND HERB BUTTER

THAI BEEF SALAD

MARINATED CUCUMBER, BEAN SPROUTS AND CILANTRO

GOATS CHEESE AND PROVENCALE VEGETABLES

OLIVE CROUTES AND BASIL PESTO

SPINACH, RICOTTA AND PINE NUT RAVIOLI

SEMI DRIED TOMATOES, BASIL AND WHITE WINE SAUCE

TIKKA PRAWN SKEWERS

WILD RICKET, CUCUMBER, AVOCADO SALAD & SWEET MANGO CHUTNEY DRESSING

CHARGRILLED GIPPSLAND LAMB

MARINATED EGGPLANT, TABOULEH AND TAHINI RELISH

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MAIN COURSE

King Island Beef

Parsnip & Sweet Potato Mash, Roasted Garlic & Shallots

Riverina Rack of Lamb

Pumpkin Gratin, Wilted Greens, Haricot Verdi, Tarragon Jus

Tasmanian Salmon Fillet

Fresh herbal Mash, Petite Roast Pumpkin & Caviar Sauce

Free Range Chicken Breast

Saffron Risotto, Spinach, Sun-Dried Tomato Beurre Blanc

Grain-Fed Sirloin

Grilled Mushrooms, Vine Ripened Tomato, Gaufrette & Red Wine Jus

Baby Barramundi Fillet

Wilted Baby Spinach, Vegetable Rosti & Saffron Butter Sauce

Crispy Skin Ocean Trout

Sauteed Greens, Black Olive Tapenade, Saffron Mussel Jus

Mediterranean Lamb Rump

Silky Polenta, Basil Pesto & Yellow Pepper Coulis

Lachlan Valley Veal Cutlet

Crushed Garlic Potatoes, Green Beans & Salsa Verde

Chermulah Chicken Breast

Cumin Durum, Roasted Roma Tomatoes & Moroccan Jus

Three Mushroom Risotto

Enocchi, Shitake & Oyster Mushrooms, Reggiano & Basil

Roast Vegetable Strudel

Filo Pastry, Chunky Napolitana Sauce with Mesclun Salad

Mediterranean Vegetable Stack

Smoked Mozzarella, Eggplant, Zucchini & Italian Tomato Sauce

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DESSERTS

Chocolate Marquise

Bittersweet Orange Segments & Crème Fraîche

Lime Panna Cotta

Candied Orange, Lime Syrup & Pistachio Biscotti

Rhubarb & Apple Crumble

Kiwi Fruit Sauce & Forest Berry Gelato

Tiramisu

Italian Coffee Dessert, Mascarpone & Mocha

Sticky Date Pudding

VANILLA Gelato & Kahlua Sauce

Lemon Myrtle Brûlée Tart

Green Apple Sorbet & Rosella Syrup

Individual Pavlova

Decorated with Seasonal Fruit, Passion Fruit Coulis & Mixed Berries

Strawberry Delight

Tuile Basket filled with Strawberry Mascarpone

BELGIAN CHOCOLATE SOUFFLE

Chocolate Fudge Sauce & Vanilla Ice Cream

Black Forest Cake

Served on Marinated Maraschino Cherries

Strawberry & Lemon Cheese Cake

Flavoured Vanilla & Navel Oranges

Black & White Chocolate

On a Strawberry Salad with King Island Cream

Mango Dome

Blueberry Compote & King Island Cream

Australian Vintage Cheese

Selection of the Finest with Dried Fruits & Crisp Bread