

# Seated Dining

## MENU # Two

2 Course from \$57 p.p | 3 Course from \$66 p.p  
Minimum 100 people



## Menu # Two

*Select 2 choices from each menu type, served alternatively*

### Entree;

- Roasted pumpkin, dill and Meredith goats cheese risotto
- Slow baked spiced Tasmanian salmon fillet, fresh ginger, chilli and Asian slaw
- Ham hock and chive terrine, apple and raisin relish, prosciutto, sour dough
- Mini smoked trout and dill tartlet, celeriac mayo, dressed rocket, cracked pepper
- Gnocchi, pancetta, spinach, cream and parmesan shavings

### Main;

- Chargrilled eye fillet, oven dried tomatoes, greens, garlic chats, béarnaise sauce, jus
- Pork fillet wrapped in pancetta, truffle mash, broccolini in almonds, calvados cream
- Braised lamb shank, bubble 'n' squeak potatoes, buttered carrots, caramelised onion sauce
- Roasted chicken breast, butternut squash puree, asparagus, parmentier potatoes, grain mustard jus
- Marinated rockling roasted in garlic salt with a baked zucchini, pea and wild mushroom risotto

### Dessert;

- Vanilla and Greek yoghurt panna cotta with roasted rhubarb
- Warm gluten free chocolate and beetroot cake, crème fraiche, chopped pecans
- Capri baked cheesecake, vanilla crème anglaises, berries
- Traditional Tiramisu, coffee cream, shaved chocolate
- Zingy lemon tart with pistachio crust and blueberries