



Alternate service menu

ENTREE

Warm goat's cheese tart, balsamic glaze, green apples and bitter leaf salad V

Baby spinach rotollo topped with a sand crab and basil salsa, chili and oregano oil

Duck and pistachio terrine, Italian pickles and crusty baguette

Warm scallops and wild mushroom salad dressed with crustacean vinaigrette GF

Tartare of smoked ocean trout, crème fraiche and char-grilled onions with toasted brioche

Baby beetroot confit with butter poached king prawns and a xeres and hazelnut dressing GF

Saffron risotto, asparagus spears, sweet potato chips, tomato and thyme salsa GF

MAIN

Confit chicken breast, mixed mushroom ragu, sautéed kipfler potatoes, baby vegetables and pan juices GF

Oven-roasted Angus beef tenderloin served on white polenta, crispy onion salad and horseradish cream GF

Crispy skin Tasmanian salmon fillet on a bed of baby spinach, topped with a saffron tomato confit GF

Shiraz-braised duck Maryland on mousseline potato with braised shallots GF

Berkshire pork fillet wrapped in prosciutto, served with polenta, baby carrots, and truffle grana GF

Roasted lamb loin, spinach, sautéed potatoes, ratatouille, tomato fondue, jus gras GF

Beetroot and ricotta ravioli, oven roasted tomato sauce, pea and mint salsa, shaved grana V

DESSERT

Frozen chocolate soufflé, amoretti cream, fresh berry coulis GF

Apple crème brûlée with poire william sorbet, pear coulis and caramelized apples GF

Vanilla poached pears, chocolate ice cream, crème chantilly and roasted almonds GF

Chocolate and crunchy peanut butter parfait, popcorn ice cream, chocolate syrup GF



cuisine

mountain dining

Mountain inspired 'feast menu'

Delicious platters to be shared amongst friends and family

First Course

Cold selection

Sliced prosciutto
Charred asparagus
Mushroom terrine
chicken & basil terrine

Hot selection

Scallops baked in their shell with lemon
and chives butter
Platters of pilau saffron rice
Prawn chorizo and lentil cassoulet
Oysters Rockefeller
Braised fennel

Served with

Salad made from
seasonal vegetables,
basket of bread,
condiments and dressings

Second Course

Lamb tagine
Roasted spatchcock with orange, olive and parsley
Wild mushroom ragu

Roasted kipfler potatoes
Ratatouille provencale
Whole baked fish and season vegetables

Third Course

Flourless chocolate cake
Dark chocolate mousse
Season fruit tart
Berries compote

Profiteroles with chocolate sauce
Crème chantilly
Fresh fruit salad

Sample