

### Menu Three

1 course \$37.00

2 course \$42.00

3 course \$47.00

Minimum of 20 people

#### Entrée

Please choose 2 of the below to be served alternately

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- Pan tossed chicken tortellini with pancetta, button mushrooms & fresh basil in a creamy chardonnay veloute topped with freshly shaved parmesan cheese.
- Creamy duck breast risotto with leeks, baby spinach leaves, toasted almonds & fresh sage, finished with freshly shaved parmesan cheese.
- Thai prawns pan seared with leeks, coriander & asian greens in a green coconut sauce served on a bed of fragrant jasmine rice.
- Smoked salmon & avocado, crunchy cos lettuce with Spanish onion, snow peas & bean sprouts, drizzled with a blueberry and mango vinaigrette.
- Lightly pan seared king prawns in peanut oil, garlic & fresh coriander, served on fragrant jasmine rice, rocket salad and drizzled with a reduced prawn stock.
- Chicken tenderloins pan served with ginger and honey set upon crunchy baby cos leaves with Spanish onion, baby roma tomatoes & mandarin segments.

#### Main Course

Please choose 2 of the below to be served alternately

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- Aged eye fillet tenderloins char grilled & served on a buttery sweet potato mash with a reduced port wine demi glaze.
- Traditional veal scallopine with sautéed leeks & swiss mushrooms in a reduced cream sherry & sage sauce served on a creamy garlic potato mash.
- Char grilled lamb rump in rosemary, garlic & citrus infused olive oil, served on potato mash with a braised beetroot and red wine demi glaze.
- Veal napolí - Pan seared veal escalopes layered with grilled egg plant, roma tomatoes & mozzarella cheese, then finished with reduced pan jus.
- Crispy skin duck breast cooked to medium and served on a creamy garlic mash with softened asian greens and an orange, lemon grass & ginger glaze.
- Plump chicken breast stuffed with triple brie cheese and steamed leeks, then rubbed with a fresh basil pesto and served in filo pastry with hollandaise sauce.
- Atlantic salmon pan fried with fresh herb crumbs, served on potato mash and wilted baby bok choy with a creamy reduced fish veloute.

-All meals are served with a selection of fresh, seasonal vegetables-

### Desserts

Please choose 2 of the following to be served alternately

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- Premium strawberries marinated in spiced liquor muscat and dark brown sugar, served in a brandy snap basket with King Island cream.
- Homemade panna cotta (crème caramel) with vanilla bean anglaise, King Island cream & chocolate dipped strawberries.
- Peaches poached in a light sugar syrup and served with a vanilla bean & basil crème anglaise.
- Baby Josephine pears poached in a port sugar syrup & serve in the pears own reduced glaze with praline ice cream.
- White & dark chocolate mousse served parfait style, with King Island cream, chocolate shavings and a chocolate dipped strawberry.

A tea & coffee station will be available for your guests to utilise throughout the night.