

FORMAL BANQUET

*transform your corporate function or wedding
into an occasion to remember with our fully plated menu*

Entrée Selection

- *Rare Roast Sirloin of Beef
w Tuna Aioli, Parmesan Wedge, Petit Herbs & Capers*
- *Agnolotti of Spinach & Ricotta w Napoli, Parmesan & Rocket*
- *Classic Prawn Cocktail, Mary Rose Sauce & Iceberg Chiffonade*
- *Antipasto Plate of Cured Meats, Roasted Vegetables, Olives & Marinated Fetta*
 - *Salt & Pepper Squid, Thai Salad & Chilli Relish*
 - *Smoked Chicken Salad
w Watermelon, Fetta, Mint, Coriander & Wild Rocket*

Main Course Selection

- *Pan Seared Tasmanian Salmon, Lemon & Caper Potato Salad
Asparagus, Tomato & Pesto*
- *Prosciutto Wrapped Chicken Breast, Potato Salad, Rocket,
Cherry Tomato & Roasted Peppers w Pesto Cream*
 - *Four Point Zataar Crusted Lamb Rack,
Preserved Lemon Cous Cous, Moroccan Spiced Eggplant & Harissa*
 - *Confit Duck w Braised Fennel & Wild Mushroom Risotto*
- *Crispy Pork Belly, Sweet Potato Mash, Dutch Carrots & Apple Sauce*
 - *250g Sirloin Steak, Potato Mash, Roasted Roma Tomato,
Green Beans & Pepper Sauce*

Dessert Selection

- *Passionfruit Pavlova w Summer Berries & Chantilly Cream*
- *New York Cheesecake, Berry Coulis & Double Cream*
 - *Black Forest Gateaux*
- *Mississippi Mud Cake w Strawberry Coulis & Cream*
 - *Traditional Apple Pie w Whipped Cream*

Choose from:

2 Courses – Starter/Main or Main/Desert - \$65

3 Courses – Starter/Main/Desert - \$75

Minimum 80pax ● Staff Charges will apply for less than 80pp

Final numbers to be confirmed 3 business days prior to event