

Menu

69 per person

A Selection of Garlic and Herb Bread

Entrée

Choice of:

- Tasmanian Smoked Salmon w Baby Rocket
- Cyprus Haloumi Cheese Roasted w Olive Oil and Diced Tomato
- Baby Calamari – Salt and Pepper
- Linguini Pasta Sautéed w Spinach, Prawns, Olive Oil and Chilli

Main

Choice of:

- Atlantic Salmon Fillet Roasted w Lime Butter
- Veal Medallions Sautéed w Mushrooms, Onions and Gravy
- Barramundi Fillet Grilled w Baby Rocket and Semi-Dried Tomatoes
- Chicken Breast Sauteed in a Cream of Peppercorn Sauce

All Mains are served w Seasonal Vegetables

Dessert

Choice of:

- Sticky Date and Fig Pudding w Butterscotch Sauce
- Pavlova
- Blueberry Cheesecake w Assorted Coulis
- Crème Bruleé w Vanilla Ice Cream

Coffee – Tea – Liqueur Chocolates – Biscotti

Menu

79 per person

A Selection of Garlic and Herb Bread

Entrée

Choice of:

Avocado and King Prawn Cocktail
Japanese Scallops w Soy, Ginger, Shallots
Soft Shell Crab
Ten Sydney Rock Oysters - *Freshly Shucked*

Main

Choice of:

Wild Barramundi Fillet w Asparagus and Lime Dressing
Beef Fillet in Gravy and Chive Bearnaise
Sand Whiting Fillets Fried in Tempura Batter
Veal Medallions Topped w Prawns, Mango and Beef Jus

All Mains Served w Seasonal Vegetables

Dessert

Choice of:

Sticky Date and Fig Pudding w Butterscotch Sauce
Strawberries Bayblu
Profiteroles au Chocolate served w Double Vanilla Ice-cream
Seasonal Crème Bruleé

Coffee – Tea – Liqueur Chocolates – Biscotti