

Banquet Sample Menu

Entrees

Aged prosciutto, buffalo mozzarella, fig and basil with spiced apple chutney
Pan seared silver dory, scallop, sauce Jacqueline
Rotolo of butternut pumpkin, goats cheese and spinach
Chilli, coriander and sesame prawns, papaya and crispy noodles, chili jam
Slow cooked pork belly, Asian herb salad

Main Courses

Hazelnut crusted blue eye cod, cauliflower puree, roast bone marrow
Char-grilled beef fillet, thyme gnocchi, asparagus, red wine jus
Roast mushroom and chestnut risotto, truffle, mascarpone
Roast corn fed chicken breast, baby carrots, Jerusalem artichoke
Confit Aylesbury duck leg, celeriac remoulade and charcutiere sauce

Sides

Kipfler potato, chive batons and walnuts salad, mustard vinaigrette
French green beans, toasted slivered almonds, roasted cherry tomatoes
Vine ripened tomatoes with basil, buffalo mozzarella and olive oil

Desserts

Organic strawberry soufflé, vanilla bean ice cream
Individual short crust apple and cinnamon pie, custard
Three melon sorbet, brandy snap cup