

## 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