

Standard Fine Dining Menu

Soup

Thai Coconut Chicken Broth Infused with galangal, Lime and Chilli

Vichyssoise – The Classic Chilled Potato and Leek Soup

Entrée

Seared Atlantic Salmon Tartare with a Caper berry and Fine Herb Aioli

Pork Belly, Slow Roasted, Vietnamese Style with a Green Leaf, Mint and Rice Noodle Salad

Hot and Sour Squid, Crispy Lime Salad

Goats Curd Tart, Chilled Pepernata, Caramelized Balsamic and Micro Salad

Chilled Ocean King Prawns, Thousand Island Dressing, Avocado Pearls and Green Salad

Tea Smoked Chicken Breast, Crispy Prosciutto Crudo, Sour Dough Toast and Caesar Salad

Main Courses

Char-grilled Rump Steak, Pepper, Raisin and Brandy Sauce, Baked Honey-Mustard Potatoes and Green Bean Bundle

Pork Fillet Medallions , Mushroom Wine Sauce, Noisette Potatoes, Broccolini.

Daube of Beef En Crouete, Dutch Carrots and Sugar Snap Peas

Grilled Atlantic Salmon, Stir Fried Greens and Fried Jasmine Rice, Ginger and Lychee Glaze

Grilled Sirloin with Red Wine Jus, Sauté Potatoes, Dutch Carrot & Bacon Bundle

Supreme of Chicken Sumac, Mediterranean Vegetable Cous Cous, Roasted Tomato Jus

Roasted Lamb Rump with Rosemary Lamb Jus, Potato Galette and French Beans

Dessert

Apple Pie, Vanilla Ice Cream and Crème Anglais

Summer Pudding, Vanilla Bean Sauce and Chantilly Cream

Sticky Date Pudding, Butterscotch Sauce, Fresh Fruits and Vanilla Ice Cream

Trio of Gelato served in a Brandy Snap Basket, Berry Coulis and Chantilly Cream

Baked Cheese Cake with Double Cream and Fresh Fruits

Lime and Coconut Panacotta , Fresh Fruits and Vanilla Sauce

Cheese Platter

A selection of Australian Cheeses, assorted fruits and biscuits

(Assorted Dinner Rolls and Chocolates included in any Selection)

Your choice of a Main Course \$45.00 pp

Your choice of a 2 Course Menu \$ 60.00 pp

Your choice of a 3 Course Menu \$ 75.00 pp

Alternate Serve \$2.50 per person per course

Board Room Wine Packages from \$22.00 per person