

## **Fine Dining VIP Menu**

### **Soup**

Thai Style Seafood Clear Broth with Mushrooms, Lemon Grass and Kaffir Lime

Gazpacho – Spanish Style Chilled Vegetable Soup with Sour Dough Croutons

### **Entrée**

San Choy Bow with Quail, Spec, Shitake Mushrooms and Water Chestnuts

Tea Smoked Duck Breast, Vietnamese Salad, Seared Scallops with Crystallized Coconut

Moroccan Lamb Koftas, Baby Spinach and Cherry Tomato Salad, Baba ghanoush

Garlic and Herb Prawns, Zucchini Rosti, Citrus Watercress Salad

Blue Swimmer Crab Salad, Nam-Jim Dressing and Egg Net Omelette

### **Main Courses**

Rack of Lamb, Pommes William, Asparagus, Swiss Browns and Rosemary Jus

Beef Fillet, Sweet Potato Galette, Vegetable Bundle and Red Wine Jus

Pork OP Rib, Creamy Potato Mousse & Caramelized Golden Shallots, Spiced Apple Jus, Snow Peas

Veal Filet Mignon, Caramelised Parsnip Batons, Broccolini, Tomato Sauce Provencale

Twice Baked Duck Breast, Star Anise and Orange Glaze, Steamed Baby Potatoes & Spring Vegetable Salad

Grilled King Snapper, with Coconut and Tumeric Rice, Asian Vegetable Salad, Tamarind and Kaffir Lime Sauce

Venison Loin, Cherry and Brandy Jus, Braised Red Cabbage, Honey Potatoes, French Beans

### **Dessert**

Baked Black Sticky Rice Pudding, Mango, Vanilla Ice cream

Lime and Coconut Bavarois with Vanilla Bean Sauce, Chantilly Cream and Fresh Fruits

Chocolate Mille Feuille, Berries and Crème Anglais

Apple Tart Tatin, Calvados Custard Cream Sauce and Fresh Fruits

White Chocolate Crème Brulee, Raspberry Sorbet and Fresh Berries

Chocolate Tart, Espresso Sauce, Vanilla Ice cream

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## **Cheese Platter**

A selection of Australian and/or Imported Cheeses, assorted fruits and biscuits

*(Assorted Dinner Rolls and Chocolates included )*

**Your choice of a Main Course \$50.00 pp**

**Your choice of a 2 Course Menu \$70.00 pp**

**Your choice of a 3 Course Menu \$85.00 pp**

**Alternate Serve \$2.50 per person per course**

**Board Room Wine Packages from \$30.00 per person**