

# FUNCTION MENU

3 Course \$66

2 Course \$58

(Selection of 2 choices per course)

## Entrée

### Soft Leaf Salad \*

Tossed with roasted pumpkin, fetta, cashew nuts, apple, cucumber and a honey mustard dressing. Topped with crisp prosciutto.

### Sugar Cured Atlantic Salmon

With Kataifi and herb wrapped Labneh, roquette and capers.

### Chicken Liver Parfait

Topped with pomegranate jelly and served with micro salad and crisp Lavosh bread.

### Roasted Tomato and Asparagus Tarte Tartin

With pickled fennel, wild olive and roquette salad and chili basil mascarpone.

### Confit Pork Belly \*

On a bed of braised red cabbage with roasted pears and a hazelnut pesto.

### Soup of the Day

Please ask your table attendant for today's selection.

## Mains

### Deep Sea Trevalla \*

Pan fried with lemon and pistachio butter and served with beetroot velvet, potato crisp and chard salad.

### Atlantic Salmon Fillet \*

Crusted in sesame seeds and baked. Served on sticky black rice with wilted Asian greens and chili jam.

### Chicken Breast Roulade

Filled with a roquette and pine nut farce, wrapped in prosciutto and baked. Served with a twice baked cheese soufflé, char grilled zucchini and roasted tomato and capsicum coulis.

### Prime Eye Fillet \*

Rolled in Dukkah and grilled medium. Served on a bed of carrot puree with confit potatoes and green beans.

### Aged Scotch Fillet \*

Grilled medium and served on a bed of truffle mash with a mushroom and spinach compression, broccolini and red wine jus.

## Sweets

### Warm Chocolate and Macadamia Nut Brownie

With rhubarb velvet, chocolate brittle and licorice ice cream.

### Lemon Delicious

With caramelised citrus fruit, blueberry ice cream and poppy seed tuille.

### Cataract Éclair

With green apple mousse, Chambord anglaise and macerated raspberries.

### Butterscotch Cheesecake

With shredded pastry disks, dark fudge and sticky date syrup.

Bread, Tea & Coffee Included

\* dishes suitable for a Coeliac

10 pieces for \$35  
(Minimum Numbers Apply)

# CANAPES MENU

## COLD

Éclairs with herbed goats cheese  
Lamb back strap crusted in dukkah and served on a potato blini  
Prosciutto, spiced pear and brie on toasted sour dough  
Chicken liver and orange parfait in cones  
Pesto chicken with prosciutto, parmesan and sweet potato Rosti. \*  
Confit duck leg rilette with rye crouton and cherry jam  
Gourmet wraps and sandwiches  
Oyster shots with watermelon salsa \*  
Hot smoked salmon and avocado salsa on lavosh  
Smoked salmon on cucumber with fraiche and salmon roe \*

## HOT

Mini onion tart tartin with triple cream brie and micro salad  
Pumpkin, pine nut and ricotta cigars  
Mushroom and tarragon arancini balls  
Sweet potato and caramelized onion tarts  
Chicken, Gruyere and leek sausage rolls  
Smoked chicken and corn tarts  
Assorted kebabs, \*  
    satay chicken, honey soy beef , lamb kofta,  
    seafood with lemon and garlic  
Crab and camembert ravioli in spinach pasta with capsicum coulis  
Scallop and smoked salmon mornay \*  
Prawns with garlic, lemon and tomato \*  
Confit pork belly with apple and cranberry chutney \*

## SWEET

Lemon Curd Tartlets  
Raspberry and Grand Marnier Mousse in Waffle Cones  
Profiteroles with Baileys and White Choc Pastry cream  
Choc and Caramel Tartlet  
Triple Dipped Choc Strawberries \*  
Choc and Blood Orange Mousse \*

\* dishes suitable for a Coeliac

# Beverage Price List

## Sparkling Wine

Redbank Emily Cuvee	\$28.00
Jansz NV	\$48.00
Grant Burge Pinot Chardonnay	\$48.00
Ninth Island Sparkling	\$52.00
Veuve Clicquot Ponsardin	\$134.00

## White Wine

Benchmark Sauvignon Blanc	\$28.00
Twin Islands Sauvignon Blanc	\$36.00
Jinglers Creek Sauvignon Blanc	\$43.00
Josef Chromy 'Pepik' Chardonnay	\$30.00
Brown Brothers Crouchen Riesling	\$28.00
Goaty Hill Riesling	\$45.00
Devils Corner Pinot Grigio	\$33.00

## Red Wine

Tasmanian Benchmark Pinot Noir	\$28.00
Josef Chromy 'Pepik' Pinot Noir	\$30.00
Koonara 'Bay of Apostles' Pinot Noir	\$38.00
Coombend Pinot Noir	\$50.00
Smith & Hooper Merlot	\$36.00
Holm Oak Cabernet Merlot	\$42.00
Torbreck 'Woodcutters' Shiraz	\$46.00
D'Arenberg 'The High Trellis' Cabernet Sauvignon	\$44.00
Langmeil 'Three Gardens' SMG	\$39.00

## Beer

	<u>10oz</u>	<u>Jug</u>
Light Draught	\$3.40	\$13.50
Heavy Draught	\$3.90 - 5.00	\$15.80 - 18.50
Basic Stubbies	\$5.50	
Premium Stubbies	\$7.00	

## Spirits

Basic	\$6.50
-------	--------

## Soft Drink

	<u>10oz</u>
Post mix	\$2.70
Juices	\$2.50

Beverages may be paid on consumption or an open bar option.  
This is a shortened range, a full wine list is also available to select from.  
Beverage prices are subject to change without notice.