

DINNER TWO & THREE COURSE

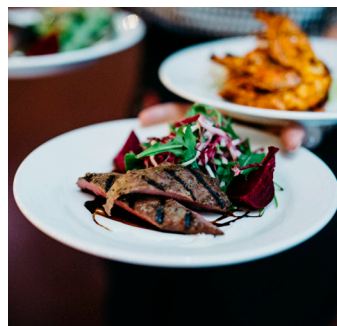
Design your groups perfect dinner menu with your choice of two delightful dishes from each of the following courses. Meals are served alternately and also includes freshly brewed coffee and assorted Pickwick teas.

Entrée - choose two dishes

- Sour cherry chicken terrine, crostini, chicory salad & pistachio dust
- Gravlax salmon, peppered crostini, beetroot purée, celeriac remoulade & baby herb salad
- Shredded confit duck salad, poached oranges, witlof salad & candied walnuts
- Marinated lamb backstrap salad, pickled baby beets, goats cheese & wild rocket with balsamic glaze
- Mixed forest mushrooms, chives & Maffra cheddar crêpe with rocket & nut pesto
- Harissa seared prawns & fresh shaved fennel & zucchini herb salad with lemon dressing & lime glaze
- Seared scallops, sweet corn purée, baby herbs & tomato & chipotle salsa
- Leek & blue cheese tart with poached pear & rocket salad
- French onion soup with cheese croutons
- Creamy mushroom soup with truffle oil fried rocket
- Chicken & sweet corn soup with basil oil
- Thai butternut squash soup with chives & sour cream
- Roast tomato & basil soup with parmesan shards

Main Course - choose two dishes

- Barramundi fillet with mushroom arancini balls & olive, chive & roast red capsicum salsa
- Crispy skinned salmon, baby pea purée & celery heart & watercress salad
- Slow cooked lamb rump, cauliflower purée, green beans & pepper jus
- Twice cooked lamb rump, sweet potato gratin, vegetable caponata & jus
- Beef eye fillet, grilled field mushroom, creamed spinach, sautéed baby carrots & jus
- Beef sirloin, horseradish & potato mash, roasted eschallots & jus
- Prosciutto wrapped chicken breast, potato gratin, grilled asparagus, thyme & cream sauce
- Crispy skin chicken breast, slow cooked tomato & herb Israeli cous cous ragout, grilled asparagus & lemon & mint dressing
- Pork cutlet, truffled infused set polenta, apple & baby herb salad with sweet cider glaze
- 12 hour pork belly, braised red cabbage & celeriac purée
- Chargrilled vegetable stack, cheesy polenta, tomato sugo & aged balsamic glaze
- Mixed sautéed mushroom pithivier & braised blue lentils
- Roasted tomato and parsnip tart with red pepper coulis



DINNER TWO & THREE COURSE CONT.

Dessert - choose two dishes

- Vanilla panna cotta, mixed berry jelly & chunky honeycomb
- Yoghurt panna cotta, poached pear & ginger bread soil
- Chocolate mousse, cherry compote & hazelnut praline shards
- Chocolate parfait, drunken strawberries & almond dust
- Chocolate tart, raspberry caramel & vanilla ice cream
- Sticky date pudding, butterscotch puddings & vanilla ice cream
- Lemon meringue pie & citrus salad
- Red wine poached pears, vanilla anglaise & chocolate soil

Two course - \$52 per person

Three course - \$60 per person