

Dinner Menu

Pre Dinner Savouries

\$13.30 per person

A Selection of savories is available as an option
To serve with pre Lunch or Dinner drinks.

Entrée

Chinese style Char Sui Pork with Toasted Cashews on Asian Vegetable & Coriander salad
Classic French Onion Soup with a Toasted Gruyere & Parmesan Crouton
Warm Salmon, Dill & Fetta Tart with Baby Rocket & a Tangy Citrus Salad
Butternut Pumpkin & Coconut Soup With Grilled Tiger Prawns & Wilted Thai Basil
Poached Breast of Chicken & Avocado Salad bound with
Caesar dressing Topped with Crispy Prosciutto
Saffron Infused Oven Roasted Tomato & Rocket Risotto
Finished with Cream & Shaved Parmesan
Tasmanian Smoked Salmon on Kipfler Potatoes
with Watercress & Cherry Tomato Salad

Main Course

Rack of Lamb Seasoned with Rosemary & Parmesan served
with Zucchini Provencale Gnocchi Romaine & Olive Jus

Eye Fillet of Beef served medium with Sautéed Green Beans,
Celeriac Mash, Béarnaise Sauce

Fillet of Ocean Trout roasted with Fennel & Parsley
Served with Dauphine potatoes & a Salsa Verdi

Pan Seared Breast of Chicken wrapped in Prosciutto, served with
Potato & Tomato Frittata, Roasted Capsicum Dressing

Noisette of Beef Braised in Red Wine served
on Creamed Baby Spinach & Horseradish Mash

Pan fried Scaloppini of Veal on a Sage infused Ratatouille
with Field mushrooms and grilled Polenta

Dessert

Individual Dark Chocolate Mousse with an Orange & Whisky Anglaise
Mixed Berry Shortcrust Tart Served with King Island Cream
Pear & Cinnamon Pudding Drizzled with Toffee Sauce & Cream
Individual Tiramisu with Edible Coffee Beans & Vanilla Anglaise
Warm Apple & Almond crumble with Calvados sauce
Selection of Three Victorian Cheeses with Dried Fruit, Walnuts &
Crackers

Freshly Brewed Coffee & Tea served with Petite Shortbread Biscuits

Your choice of two courses served with Coffee \$46.80
or three courses served with Coffee \$55.60