

# DINNER

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## SET THREE-COURSE

\$83.00 PER PERSON

*All dinners are served with bread rolls & butter, finishing with freshly brewed coffee, selection of Madura teas & chocolates.*

*Surcharges apply for alternate placement and choice courses.*

### Pre dinner canapés

Chef's selection of three canapés - \$16.50 per person

### Entrée

- Smoked tommy ruff with green olive tapenade, salsa verde & roast capsicum rocket salad (S,GF)
- Prawns & chorizo sausage, cos lettuce with romesco sauce & lemon olive oil (S)
- Black wakame-cruste seared tuna, wasabi dressing & salmon roe with snow pea salad (S,GF)
- Lemongrass chicken salad with pickled carrot, rice vermicelli, fresh herbs & lime juice dressing (S,GF)
- Chicken in ras el hanout spices with orange, fennel & walnut salad with pomegranate dressing (N,GF)
- Chermoula-marinated chicken breast with puffed quinoa, pickled lemon & rocket salad, sumac yoghurt (D,GF)
- Lamb with crisp shallots, smoky eggplant, parsley & green hummus roast capsicum dressing (GF)
- Seared carpaccio of beef fillet with caper & anchovy aioli, crisp parsley & capers (S,GF)
- Grilled fennel, rocket, feta, pistachio, mint, dill, kohlrabi remoulade & rosemary wafers (D,N,GF,V)
- Grilled leek & asparagus, parsley, roast pumpkin, pine nuts & pecorino crisp with chardonnay vinaigrette (D,N,GF,V)

### Entrée Pasta

- Roasted pumpkin, fried sage, pine nuts & brown butter on orecchiette (N,D,V)
- Spinach & ricotta cannelloni with tomato basil sauce & parmesan cheese (D,V)
- Potato gnocchi with veal ragout (D)
- Traditional ravioli with Napolitana sauce & grana padano (D)
- Tortellini alla panna with bacon bits, Fleurieu Peninsula cream & grated parmesan (D,N)

### Main

- Miso brushed salmon fillet, green tea rice, dashi gelee & wakame salad (S,GF)
- Barramundi fillet with cioppino of mussels, prawns & squid, saffron potatoes & fennel (S,GF)
- Steamed kingfish, jasmine rice, ginger, spring onion, chilli soy with steamed greens & squid ink cracker (S,GF)
- Chicken breast with tomato & pecorino lasagne, crispy kale & pesto hollandaise (D,N)
- Grilled chicken breast on parmesan polenta with roasted mushrooms & porcini sauce (D,GF)
- Chicken in a mild peri peri sauce with green herb rice & roast capsicum salad (GF)
- Two bone lamb rack & braised shoulder, steamed parsley potatoes, carrot, broccolini & braising jus (GF)
- Lamb shank rendang with coconut shallot rice & green bean poriyal (N,GF)
- Beef fillet, smoked paprika potato, grilled leek, smoked tomato jus (D,GF)
- Roasted pork belly, Lyonnaise potato, seared Brussels sprouts, roasted hazelnuts & charcuterie sauce (N,D,GF)
- Tender beef brisket, potato gratin, braised mushrooms, grilled asparagus & chasseur sauce (D,GF)

### Dessert

- Chocolate hazelnut brownie with chocolate crème, raspberry jelly & mint meringue (D,N)
- Lime & white chocolate cheesecake, chocolate crunch, basil meringue & passionfruit sauce (D,N,GF)
- Caramel crème topped wattleseed cake with caramel popcorn & chocolate sauce (D)
- Greek yoghurt crème légère, raspberry mousse, cinnamon streusel & coulis (D)
- Treacle tart with mirror glaze, vanilla poached pear & Chantilly cream (D)
- Madagascan chocolate mousse alongside Brazilian chocolate mousse with caramel chocolate flex & butter milk gel (D,GF)

## TEA BREAKS

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## LUNCH

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## NETWORKING LUNCH

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## CANAPÉS

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## PLATTERS

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## DINNER

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## BEVERAGES

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## OTHER CHARGES

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## MENU NOTES

