



Functions Menu

Canapés

Ocean trout gravlax on croute, horseradish crème fraiche

Duck, spinach and beetroot tartlette, sweet balsamic reduction

Garden herb and pine nut pesto, garlic croute, white anchovy

Polenta and vintage cheddar toast, roast capsicum and black olive

Sashimi yellow fin tuna, seaweed salad and sesame oil

Crispy king prawn and ginger wonton, lemon and lime aioli

Local triple cream brie, brioche croute, blueberry jam

Char grilled chorizo, zucchini, tomato and chilli chutney

Freshly shucked Port Stephens oysters, salmon caviar, lime
(additional \$3.00 per person)

Fried button mushroom stuffed with binnorie goat's cheese,
white truffle mayonnaise

Smoked salmon, lime, avocado, baby caper, Spanish onion crepe

Entrees

King prawns farced with a seafood basil mousse wrapped in Tunisian Brik pastry, wild rocket, baby tomatoes, lemon and verjuice sauce

Risotto of wild porcini mushrooms, garden peas, shaved reggiano parmesan

Atlantic Salmon dry spice crusted, baby fennel and trout caviar salad, basil oil

Salad of watercress, black fig, pistachio crusted goats cheese drops, aged prosciutto, sweet balsamic reduction

Pan fried sea scallops, sweet corn puree, crisp pancetta, salsa verde

Ballotine of Quail, peppered parsnip puree, baby english spinach, truffle honey dressing

Tartelette of baby beetroot served warm, caramelised onion, black olive, watercress and cherry tomato

Mains

Grain fed beef fillet, baked field mushroom, potato gnocchi, red wine jus,
black truffle béarnaise

North Queensland Barramundi, steamed green asparagus, spanish onion, olive, caper,
almond and lime dressing

Slow roasted lamb rack, roast garlic and potato puree, green beans, truss baby tomatoes,
almond and balsamic reduction

Prosciutto wrapped pork fillet, braised chinese cabbage, sweet red wine
and blackberry dressing

Chicken Breast marinated in garlic and thyme, roast butternut pumpkin, baby English
spinach, wild porcini mushroom cream

Grimaud duck breast served pink, lentils, smoked speck, red wine,
pear and ginger scented jus

Desserts

Hazelnut parfait, spun toffee, fresh blueberries

Natural yoghurt and vanilla bean pannacotta, seasonal berries,
strawberry liquor syrup

Warm chocolate fondant, vanilla bean ice cream, honeycomb

Citrus curd tart, Italian meringue, blueberry sauce, coconut sorbet

Pave of milk chocolate mousse, coffee anglaise, white chocolate shavings

Selection of local cheeses, crusty bread, muscatels