

BANQUET MENU

BREAD

Artisan bread & butter

ENTRÉE \$22

King prawn, Moreton Bay bug, beetroot carpaccio, labneh, basil oil
Carpaccio of beef, smoked tomato fondue, watercress, confit yolk
Rosemary roasted pork loin, pistachio crumble, apple terrine, organic yoghurt
Seared scallops, prosciutto crumble, corn and basil soup
Grilled quail escabeche, asparagus, assorted tomato, golden shallot, orange
Kataifi wrapped prawns, skordalia, pomegranate, feta
Roasted wild mushrooms, radish, braised pistachios, brioche crisps

MAINS \$36

Grilled lamb rump, creamed potato, tomato tart tatin, asparagus, goat's cheese
Mushroom crusted eye fillet, pumpkin & ricotta rotolo, salsa rossa, asparagus
Pan fried barramundi, fennel & orange confit, goats cheese filled zucchini flower
Roasted chicken, almond puree, smashed peas, capsicum & chorizo ragout
Edamame crusted salmon, unagi mash, assorted mushroom, radish
Roasted pumpkin and ricotta rotolo, salsa rossa, asparagus, vincotto

DESSERTS \$17

Vanilla "cheesecake" red fruits, sable biscuit, pistachio praline
Chocolate fondant, Queensland strawberry & mint salad, raspberry gel
Sticky date pudding, butterscotch sauce, cocoa soil, roasted apple
Vanilla & white chocolate crème brulee, poached rhubarb, quince, raspberry gel
Passionfruit pavlova roulade, assorted melon salad, raspberry consommé