

## 2 Course Alternate Drop Plated Dinner

(Please select between Entrees & Mains or Mains & Deserts)

### ENTREES – Please Select 2

- Spiced duck breast, sweet and sour beets, whipped goats cheese, quinoa grain salad, truffle and honey dressing
- Crispy Spanner crab cake, green apple, celeriac and radish salad, avocado and bloody mary aioli
- Mixed spiced breast of chicken, wild rice, toasted corn salad, chipotle mayonnaise and coriander dressing GF
- Beetroot and gin cured salmon, lime mascarpone, dill baby potatoes, chorizo quinoa salad and snow pea sprouts GF
- Salad of poach chicken, rice noodles, julienne veg, fresh herbs, coconut milk and crispy shallots GF
- Peppered Beef tenderloin carpaccio, spiced pear, goat cheese, toasted pine nuts and balsamic reduction
- Prosciutto shave ham, rockmelon, buffalo mozzarella, charred asparagus and spiced raspberry dressing
- Moroccan spice quail, couscous and quinoa pearls, hummus and yoghurt spread, puffed wild rice
- Spiced prawn salad, asparagus, roasted almond, citrus and chilli salsa, star anise and mango chutney GF
- Salad of baby beets, roasted carrots, crumbed Persian fetta, grilled pear, and asparagus almond aioli and rocket pesto V GF
- Tarte of sautéed zucchini, fennel, potato and lemon thyme, roasted capsicum, cucumber, goat cheese, tomato jam and olive tapenade V
- Twice cooked salmon horseradish crème fraiche, roasted dill baby potatoes, cucumber ribbons and radish salad
- Caramelised pork belly, scallops, green apple puree, Asian salad, star anise glaze
- Seared scallops, crispy prosciutto, wakame and cucumber salad, celeriac and daikon, mirin dressing
- Oven roasted duck breast, beetroot puree, sweet potato and cherry reduction
- Pan seared potato gnocchi, chorizo crumb, baby spinach, and truffle cream sauce

### MAINS – Please Select 2

- Palm sugar glazed breast of chicken, lemongrass infused rice, green paw salad, coconut and chilli and kaffir leave sauce GF
- Macadamia nut crusted cod fillet, tomato gnocchi, roasted vegetables, chive butter sauce GF
- Roasted corn fed chicken breast, grilled polenta, slow roasted capsicum, olives and rosemary glaze GF
- Pan seared salmon, celeriac puree, baby spinach, seed mustard beurre blanc GF
- Breast of corn fed chicken, corn puree, pancetta and herb rosti, forest mushrooms peas, leeks and light chicken jus GF
- Fillet of barramundi, potato and herb croquette, corn puree, tossed peas and mushrooms, tomato and onion salsa
- Honey glazed duck breast, leek and mushroom risotto cake parsnip puree, beetroot and pear chutney, sweet fig jus GF
- Grilled fillet of beef, gratin potato, carrot and cumin puree vine ripe baby tomatoes, peppered infused beef jus GF
- Moroccan rump of lamb, spiced hummus, vegetable couscous, and smoked tomato jus GF
- Grilled Black Angus sirloin, roasted pumpkin, parsnip mash, crushed peas, crispy bacon and port wine jus
- Slow roasted rack of lamb, chickpea fritters, tossed ratatouille, basil pesto and lamb jus GF
- Braised lamb shank, creamed polenta, minted peas and braising liquid GF
- Grilled Berkshire pork cutlet, leek and watercress risotto, caramelized baby carrots, and veal reduction
- Slow roasted belly of pork, green beans, apple mash and rhubarb chutney

### DESSERT – Please Select 2

- Pear and ginger tart with vanilla ice cream and nutty praline
- Custard filled profiteroles, rich chocolate sauce and chocolate pearls
- Warm chocolate fondant, white chocolate sauce, and dried raspberries
- Textures of chocolate, chocolate crème pot, white chocolate mousse, chocolate ice cream and chocolate crumb
- Vanilla crème Carmel, pistachio biscotti and fresh berries
- Mango and buttermilk panna cotta with raspberry gel and flavoured floss
- Double chocolate hazelnut brownie, toasted marshmallow, cookie crumble and chocolate malt cream
- Fresh strawberry tart with vanilla custard, mascarpone cream, meringue shards and rhubarb sauce
- Salted Carmel chocolate tart, rich Carmel sauce, double whipped creamed