



- **Lamb Rack**

Rack of lamb with fines herb crust, gratin dauphinoise potato, ratatouille and snipped basil jus.

- **Fillet Steak**

Seared fillet steak with rosti potato, wilted baby spinach leaves, crisp onion rings and green pepper corn cream sauce.

- **Sirloin Steak (GF)**

Char grilled Sirloin steak with seeded mustard potato puree, grilled asparagus spears and hollandaise sauce.

- **Chicken Breast**

Moroccan spiced chicken supreme with fruit and nut couscous, grilled vegetable kebab and roast tomato fondue.

- **Chicken Breast (GF)**

Char grilled chicken breast with mixed mushroom and leek risotto, seared spinach and crispy bacon pan gravy.

- **Barramundi Fillet (GF)**

Oven baked barramundi fillet stuffed with prawn butter, chive mash potato, sauté snow peas and citrus butter sauce.

- **Salmon Fillet (GF)**

Seared salmon fillet with gremolata potato, pea puree, semi dried cherry tomatoes and saffron cream.

Desserts

- **Crème Brulee**

Vanilla bean crème brulee with red berry compote and pistachio biscotti. (GF without biscotti)

- **Fruit Salad (GF)**

Exotic fruit salad with cassis sorbet.

- **Hot Chocolate Fondant**

Hot chocolate sponge dessert with molten chocolate centre, vanilla ice cream.

** Please specify any dietary requirements*

- **Chocolate Tart**

Dark chocolate tart with coffee crème anglaise and fresh orange segments.

- **Apple and Berry Crumble**

Hot apple and berry crumble with cinnamon custard.

- **Citrus Tartlet**

Tangy citrus tartlet with dark chocolate sauce and king island cream.

- **Cheese Platter**

(1 x platter per table)
Selection of Australian cheeses with crisp breads, grapes, fresh strawberries and dried fruits. (GF with GF crackers)

Additional Finger Food

• Additional finger food on arrival - add \$12.50 per person

Alternate Drop

• Additional \$5.00 per person