

M E N U

Entree

Prawn & Avocado Tian (GF)

King prawn & smashed avo stacked with mixed lettuce, Spanish onion, basil & tomato finished with a salsa verde & herb aioli

Prawn can be substituted for chicken | Vegan option available

Main Course

Alternate drop of:

Eye Fillet & Truffle Mash (GF)

200g MSA eye fillet resting on truffle mash & pumpkin puree accompanied with broccolini & baby carrots, knapped with a rich red wine jus

Chicken Supreme & Tomato Risoni

Chicken breast supreme nestled on a tomato & garlic risoni, drizzled with a herb infused white wine and garlic cream, topped with a pancetta crisp

Vegetarian Option - Field Mushroom Veggie Stack

Garlic roasted field mushrooms stacked with roasted eggplant, zucchini & wilted spinach covered with a fresh basil gazpacho

Dessert

Alternate drop of:

Strawberry White Chocolate Cheesecake (GF)

White chocolate cheesecake with a fresh strawberry compote centre on a crunchy biscuit base, covered with white chocolate shavings and strawberry dust served with strawberry coulis and chantilly cream

Caramello Sponge

Chocolate, hazelnut praline & feuilletine base topped with caramel mousse and chocolate sponge, finished with milk chocolate ganache and caramel with chocolate soil and chantilly cream