



Seated Set Menu

THREE COURSES

BREADS

WARM CIABATTA, OLIVE OIL, CONFIT GARLIC, GOATS CURD AND BALSAMIC

ENTREE

PRAWN COCKTAIL, CROSTINI, MANGO + AVOCADO SALSA, CHIPOTLE MAYO

BAKED GOAT CHEESE PARCEL, PUMPKIN PUREE, CANDIED WALNUTS

CRISPY PORK BELLY, CARROT + STAR ANISE PUREE, CHILI MINT SALAD, PORT JUS

MAIN

**SOUS VIDE TURKEY, PIGS IN A BLANKET, POTATO GRATIN,
BRUSSELS SPROUTS & CRANBERRY JUS**

SIRLOIN STEAK (COOKED MEDIUM), POTATO + BEAN SALAD, TRUFFLE BUTTER

**SALMON BALLOTINE, HERB CRUST, FILLED WITH DILL, CITRUSES + SUN-DRIED
TOMATO, ON A BED OF SHALLOT, KIPFLER POTATO & BOK CHOY, BEURRE BLANC**

DESSERT

BREAD + BUTTER PANETTONE, RAISINS, ORANGE + GRAND MARNIER CUSTARD

SELECTION OF SORBET, CANDIED ORANGE + LEMON

S'MORE BROWNIE, CHOCOLATE CHIP COOKIE RUM & RAISIN ICE CREAM

\$95pp



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TOMATO, ON A BED OF SHALLOT, KIPFLER POTATO & BOK CHOY, BEURRE BLANC**

\$79pp