



FORMAL DINING MENU - \$125 PP

Available on Application - Maximum passenger numbers apply

PLATED MENU OPTIONS

Please select one of the following options:

4 canapés / 1 main / 1 dessert

4 canapés / 2 main / 2 dessert *(alternate drop)*

2 canapés / 1 entrée / 1 main / 1 dessert

2 canapés / 2 entrée / 2 main / 2 desserts *(alternate drop)*

ENTREE SELECTION

Beetroot gravalax served with micro herbs and horseradish cream.

Prawn cocktail crostini.

Baked ricotta and zucchini slice with roasted tomatoes, peas and truffle oil.

Little Seafood tarts (prawn and crab).

Mushroom, potato and goats cheese tart served with salad green.

Buffalo mozzarella stuffed tomatoes served with prosciutto and baby rocket.

MAIN COURSE SELECTION

Zaatar crusted lamb with chickpea and bean salad.

Rack of lamb with rocket cream served with potatoes, green bean and tomatoes.

Sticky pork cutlets with spicy Asian slaw.

Eight hour pork belly with caramelized peanut and chilli relish serve with Bok Choy.

Traditional fillet steak served with Dianne sauce, shoestring chips and seasonal vegetables.

Fillet of beef with broad beans and pancetta served on a bed of creamy polenta.

Chicken, spinach and prosciutto roulades served with garlic mash and steamed greens.

Chicken Provencal served with steamed greens and mash.

Crispy salmon on wilted greens.

Grilled swordfish with salsa Verde served with a tomato, mozzarella, basil and crouton salad.



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DESSERT

Salted macadamia and caramel tart.

Lemon tiramisu.

De constructed Champagne strawberry trifle.

Raspberry and pistachio semifreddo.

Apple and passionfruit crumble served with custard.

Chilled rice pudding with raspberry compote.

Coconut pannacotta served with seasonal fruit.