

Platted Menu Selection's

Entrée

Pumpkin Risotto

Pillowed Arborio rice mixed through a veloute of homemade stock with soft cubed pumpkin and parmesan cheese

Petite Beef Wellington

French puff pastry encased beef, silver beet, mushroom duxcelle, smashed peas

Dukkah Lamb Salad

Dukkah rubbed lamb loin with roasted baby beets, dressed rocket leaves, creamy goats cheese

Duck Croquettes

Golden Panko crumbed duck and potato croquettes with a peppery watercress and orange salad

Mains

Lamb Shank

Red wine and tomato braised lamb shank with potato and herb mash, a warm carrot, celery and fennel salad

Pangritata and Pesto Crusted Chicken

Pesto coated chicken breast with Pangritata, mash potato, asparagus, blistered cherry tomato plum sauce

Grilled Barramundi

Crispy skinned barramundi with warrigal green and tom yum broth

Wild Mushroom Tart

Sour cream pastry, mixed sautéed wild mushrooms, pumpkin pesto, parmesan twist

Dessert

Chocolate and Beetroot Tart

Brittle chocolate case, chocolate ganache, beetroot, cherry, Frangelico jelly served with a rosella flower compote

Vanilla Bean Pannacotta

Rhubarb and raspberry jelly topped pannacotta, fresh berries, almond praline

Banoffee Pie Trifle

Fresh banana, custard, caramel, topped with whipped cream and sweet biscuit crumb

Lemon Meringue Pie

Lemon meringue pie served with sweet passionfruit cream
