

PLATINUM PACKAGE

Platinum Package includes

Individual dinner roll

Entrée

Your choice of entrée, from our entrée menu below, your choice of two entrées served on an alternate basis

Main

Your choice of main meal, from our main meal menu below, your choice of two mains served on an alternate basis

Dessert

Your choice of dessert, from our dessert menu below, your choice of two desserts served on an alternate basis

ENTREE

Saffron, spinach and mussel risotto with fresh Australian cod.

Jerusalem artichoke soup with pan-seared scallop, crispy bacon and truffle oil.

Pan-seared scallops with cumin beurre noisette, cauliflower puree and coriander

Asparagus, 60 degree egg and hollandaise sauce on ciabatta bread

Smoked Atlantic Salmon, goats cheese and chervil.

Cajun King Prawns, mango and avocado salad

Salmon tartar

Beef tartar

Tuna sashimi, Peanuts, chilli mayo and soy dressing

Assorted sushi - varieties

Scallop cerviche with fennel, pomegranate, tarragon and citrus.

King Prawns with braised cabbage and lemon beurre blanc

King prawn with shaved fennel and orange beurre blanc

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Entrees continued

House made Tarragon gnocchi with tomato salsa and lemon.

Salt and chilli baby squid with coriander, roast garlic aioli and chipotle mayo.

Thai beef salad (traditional thai style)

Hungarian Goulash soup

Pork jowl with roasted chinese cabbage and apple glaze

Chorizo and spinach mixed bean cassoulet with lemon pepper sliced chicken breast

Minestrone soup

Skin-on Pan seared snapper with spiced napolitana sauce

Chicken veloute with crème freiche and croutons

Mushroom aranchini with parmesan, roquette and napolitana sauce

Pickled beetroot, pumpkin and goats cheese salad

Halloumi with watermelon, mint and coriander salsa

Goats cheese, green olive and semi-dried tomato salad

MAINS

FISH

Atlantic Salmon with crushed lemon potato, pea puree with Almond and caper beurre noisette

Atlantic Salmon with Potato deuphinoise, Pickled Spanish onion and beurre blanc

Nori wrapped Atlantic Salmon with wasabi mash, tempura broccolini and lemon noisette

Australian Cod with caper, green bean Potato salad and prawn beurre noisette

Australian barramundi or snapper with ratatouille and parsely, caper beurre noisette

Roasted barramundi with preserved lemon and basil risotto sweet pea puree

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CHICKEN

Olive tapenade chicken ballontine with mash potato, roasted field mushroom and spiced tomato puree

Sliced chicken breast with potato mash, green beans, pea puree and pesto dressing

Chicken breast with crushed lemon potato, carrot puree and creamy seeded mustard sauce

Chicken breast with ratatouille, creamy mash potato and chicken jus

BEEF

Eye fillet of beef with pommes ann, roasted dutch carrots and beef jus

250gr 90 day aged sirloin with herb butter, creamy truffle infused mash potato and sweet pepper sauce

9hr. Braised beef cheeks with potato mash, roasted seasonal vegetable and beef jus

250gr 90 day aged sirloin with creamy mash potato, roasted pumpkin and chimmi churri sauce

PORK

Pork cutlet with chorizo, spinach and mixed bean cassoulet

Confit pork belly with mash potato, roasted baby leek and apple, apricot puree

LAMB

Med sliced Lamb cannon with celeriac puree, roasted dutch carrots and lamb, rosemary, garlic jus

Lamb shank with potato mash, roasted braised veg and lamb jus

VEGETARIAN

Green lentil curry with roasted pumpkin, 7 spiced yogurt and Lime pickle

Roasted vegetable and bocconcini with Mediterranean cous cous

Chick Pea Dahl curry with roasted pumpkin, 7 spiced yogurt and Lime pickle

Rice and vegetable stuffed capsicum, with baba ganoush

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DESSERT

Pistachio creme with praliné & caramel sauce

Classic Italian tiramisú

Warm chocolate fondant with coffee creme anglaise

Trio of sorbet with dehydrated seasonal fruits

Philadelphia raspberry cheesecake with candied hazelnuts, raspberry couli & blueberry

Classic crème brulee with berries

Vanilla pennacotta with raspberry sorbet

Summer fruit crumble

Coffee pannacotta with coffee syrup

Classic berry pavlova

Philadelphia raspberry cheesecake with candied hazelnuts, raspberry couli & blueberry

Chocolate pannacotta with vanilla ice & honeycomb