



\$65 per head set menu

entree

mousse of smoked salmon, salmon caviar, herring roe salmon rosette

or

Cajun prawn salad cucumber minted raita

main

pan fried salmon chat potato english cream spinach beurre blanc

or

eye fillet of steak potato meurt d'or cabernet sauvignon red wine jus

dessert

Lemon tart mango coulis

or

trio of sorbet

freshly brewed tea and coffee



\$55 per head set menu

entree

Pan fried lemon chicken salad fescudum leaves brie cheese maple walnut French dressing

or

deep fried calamari dusted polenta rocket and parmesan salad

main

steamed snapper with soy and ginger coriander coconut rice

or

porterhouse steak five herbed oregao mash farsala sauce

dessert

mocha cake, kahlua and coffee reduction moka cream and vanilla ice cream

or

trio of sorbet

freshly brewed tea and coffee



\$75 per head set menu

starter

selection of cold oysters natural, tarragon sherry vinaigrette, ponzu sauce

or

selection of warm oysters, kilpatrick, bienville, harissa

entree

avocado and crab meat salad cherry tomato curly cudives and balsamic dressing

or

seared scallops chickpea puree almond milk

main

grilled spencer gulf prawns pepper corn beurre blanc sauce and wild rice

or

eye fillet of steak green beans chats confit of shallot port wine jus

dessert

mocha cake, kahlua and coffee reduction moka cream and vanilla ice cream

or

trio of fruit sorbet

freshly brewed tea and coffee