



\$59.00

Two Course Package

Complimentary bread on arrival

Your choice of two dishes and two courses

Entrée/Main or Main/Dessert

Alternate Drop Serve

Entrées

Beef Carpaccio with Capers, Lemon and Extra Virgin Olive Oil
Blue Swimmer Crab and Avocado Timbale with Beetroot Relish
Salt and Pepper Calamari, fresh herbs and Green Mango Aioli
Blush Tomato Tart, Marinated Fromage Blanc with Pickled Radish
Terrine of Quail and Dried Fig with seeded mustard bread wafer
Warm salad of Confit Duck with Pistachio and Beetroot dressing
Kervella Goats Cheese with Baby Beetroot and Hazelnut dressing
Sticky Onion and Rare Roast Beef salad with Coriander dressing

Mains

Pan Fried Atlantic Salmon with warm Caponata, Citrus Oil and Salas Verde
Corn Fed Chicken Supreme with fresh Corn and Pea Risotto and Marsala Jus
Local Seafood and Smoked Chicken Paella
Tender Veal Medallions with Potato Rosti, Snow peas and Beetroot Glaze
Citrus Salt Crusted Snapper Fillet with Tempura Zucchini Flower and Tomato Vinaigrette
Crispy Pork Belly with Shellfish Mash and Port Wine Jus
Eye Fillet of Beef with Pommes Puree, Roasted Field Mushroom, Onion Jam and Red Wine Jus
Roasted Lamb Rump, Seasonal Root Vegetables with Barley Risotto
Battered Garfish Fillets with Chips, Aioli and Salad

Desserts

Steamed Lemon Pudding with Milk Chocolate Gelato and Raspberry Syrup
Chocolate Marquise with Blue Curacao Anglaise and Candied Orange Cream
Traditional Tiramisu with Strawberry and Mint Chutney
Rhubarb and Dried Fig Baked Cheesecake with Walnut Cream
Dark Chocolate Fondant with Vanilla Bean Icecream
Passionfruit Crème Brulee, Almond Biscotti and Clotted Cream

*Giancarlo Coffee and Madura Silk Infused tea with house made Petit Fours at an additional
\$3.50 per person*

Live Love Indulge

To upgrade to our premium package which is inclusive of, choice of service, a glass of sparkling on arrival and finishing Giancarlo Coffee, Madura Silk infused Tea bags and house made Petit fours for a further \$15.00 per person.