



**\$75.00**

## ***Three Course Package***

***Complimentary bread on arrival  
And your choice of three courses  
Entrée, Main and Dessert  
Alternate Service***

### ***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

To upgrade to our Premium package which includes sparkling on arrival Giancarlo coffee, Madura silk Infused Tea bags and house made petit fours for a further \$15.00 per person.

*Live Love Indulge*