



FORMAL DINING MENU

Free range and organic produce available on request

V; Vegetarian G; Gluten free D; Dairy free

*Minimum 10 guests
for smaller numbers, please enquire*

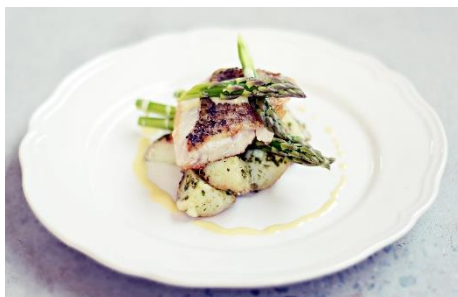
2 choices per course

Crockery and Cutlery \$0.70 per piece

Chef \$45 an hour

Wait/Bar staff \$40 an hour

All staff are a minimum of 3 hours each



Entree

Poultry

Ginger chicken, sushi rice cake, crispy shallots, green bean and sesame salad, kewpie mayo, sticky soy \$15
Chicken, mushroom and leek filo, buttered greens \$14
Green tea smoked chicken breast, waldorf salad, fresh herb aioli (g) \$14
Spiced quail, lentil salad, red wine, star anise glaze \$15
Hoisin duck shank, shaved heirloom vegetables, honey, sesame and lemon dressing \$16
Chicken tacos with coriander, corn, red pepper salsa, guacamole \$14

Meat

Pork belly, pickled baby vegetables and seared scallops (g) \$17
Sea salt and peppered beef fillet medallions, fondant potato, chard, béarnaise sauce (g) \$15
Lamb and parsnip pie, minted pea puree, port jelly \$14
Greek grazing plate- moussaka, spanakopita cigar, dolmades \$16
Kangaroo carpaccio, swiss chard, pickled ginger, wild lime, palm sugar dressing (g) \$15

Seafood

Coffin Bay Tempura Oysters, ponzu dipping sauce
3 for \$12 – 6 for \$22
Taste of the sea – scallop, oyster, salmon pearls, white anchovy, wakami (g) \$16
Exmouth king prawns, coconut, ginger and lime broth \$16
Beetroot and lime cured salmon, soft herb salad, crème fraiche (g) \$16
Poached western rock lobster chowder, brandy and bacon foam \$17
Sashimi, tuna and salmon, mirin and miso dressing, toasted nori salad (g) \$17

Vegetarian

Handmade potato gnocchi, creamy semi roasted tomato sauce, shaved parmesan \$15
Goat cheese pannacotta, parmesan wafer, fried basil, red pepper coulis (g) \$16
Mediterranean vegetable terrine, green olive and basil tapenade (g) \$14
Potato and leek soup, cheese and chive crouton \$10
Caramelised pear, candied walnut, blue cheese and rocket salad (g) \$14
Two cheese tart, poached pear salad, red wine glaze \$14
Roast pumpkin soup, cayenne candied pepitas, sour cream (g) \$10

Main

Poultry

- Crispy skin paprika chicken breast, sage and garlic potatoes, creamy mushroom, brandy sauce (g) \$27*
- Chicken breast stuffed with manchego, chorizo and red peppers, sweet corn puree, sweet potato, soft herb pesto (g) \$28*
- Duck confit, lyonnais potatoes, cinnamon, orange glaze \$30*
- Chicken galantine stuffed with roasted garlic, wilted spinach, almonds and herbs, mandarin butter sauce \$27*
- Peri peri chicken breast, brown rice, corn and quinoa salsa \$28*

Meat

- Crispy skin pork belly, carrot and pumpkin puree, spiced cabbage, jus, apple jelly (g) \$32*
- Venison fillet, beetroot and kale risotto, nut brown butter (g) \$30*
- Scotch fillet, wilted spinach, hand cut chips, béarnaise sauce (g) \$32*
- Beef fillet, parsnip puree, green beans, jus, dijon and tarragon jelly \$33*
- Honey mustard pork tenderloin, wilted spinach, colcannon croquette \$29*
- Dukkah crusted lamb rack, roasted jap pumpkin, sugar snaps, port jus \$34*
- Braised rabbit cassoulet, soft parmesan polenta (g) \$28*
- Braised beef cheek, royal blue mash potato, broccolini, star anise, shiraz glaze (g) \$29*
- Braised and smoked beef short rib, korean bbq sauce, asian greens, black sesame rice \$29*
- Goat rogan josh, fragrant rice, sweet roasted cashews (g) \$29*

Seafood

- House smoked salmon, lyonnais potato, leek and salsa verde (g) \$29*
- Harissa spiced tiger prawns, Israeli cous cous, parsley, baby capers, preserved lemon \$30*
- Chermoula snapper, crispy potatoes, caponata (g) \$29*
- Prawn and scallop ravioli, dill, lemon and cream sauce, salmon pearls \$29*
- Barramundi, zucchini angel hair, cherry tomato, soft herb salad, crème fraiche (g) \$30*
- Tempura flathead, oven roasted hand cut chips, snow pea tendrils, chilli aioli \$28*
- Barramundi, herb and garlic potato, asparagus, lemon beurre blanc (g) \$30*
- Atlantic salmon en papillote, salted plums, ginger, garlic, kaffir lime, new potatoes (g) \$29*

Vegetarian

- Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan \$24*
- Lentil moussaka, tomato, oregano salsa \$23*
- Vegetable ratatouille, polenta chips (g v) \$22*
- Spiced eggplant filo with rocket, fennel, tomato salad (v) \$23*
- Wild mushroom and thyme ragout roman gnocchi \$23*
- Pumpkin, asparagus, cherry tomato, goats cheese risotto (g) \$24*
- Stuffed peppers, creamed corn, quinoa \$22*

Dessert

- Pineapple and passionfruit pavlova roulade, raspberry coulis (g) \$12*
- Banana banoffee tart, coffee glaze, double cream \$14*
- Lemon tart, blueberry compote, double cream \$13*
- Almond and orange filo, honey and orange blossom sauce, cinnamon cream \$13*
- Vanilla crème brulee, saffron poached petit pois (g) \$14*
- Mocha bavarois, chocolate coffee beans, mint shard \$16*
- Warm date pudding, brandy butterscotch sauce, vanilla double cream \$12*
- Duet of white and dark chocolate mousse, raspberry coulis, praline (g) \$14*
- Brandy snap cigars, strawberry cream, crème anglaise \$15*
- Local and international cheeses, quince, fruit, crackers \$15*