

Sample Dinner Menu

Canapés

Chef's selection of two canapés served during pre-dinner drinks to compliment your menu selection

Entrée

Please select one of the following

Twice cooked Korean pork belly with pickled radish and apple salad, kimchi puree and ssamjang sauce

Tartare of sashimi grade tuna with dashi jelly and soy mirin dressing, puffed black rice, avocado and wasabi mayonnaise

Roasted pumpkin and parmesan ravioli with smashed pea and crisped San Daniele prosciutto, parmesan consommé

Seared scallops with sweet corn, fennel crisps, chorizo crumb and smoked serrano salt

Air dried Sher Wagyu beef bresaola with asparagus and truffled peaches, buffalo milk parmesan custard and puffed semolina crackers

Duck liver parfait with burnt rose petal and strawberry vinaigrette and toasted walnut crisps

Soft centred burrata with textures of tomato, candied walnuts and Sicilian green extra virgin olive oil

House cured ocean trout with smoked yoghurt, lemon verbena dressing and fennel pollen

Main

Please select two of the following to be served alternately

Crispy skinned King Ora salmon with grilled artichokes, olives and cured young tomatoes, white anchovy vinaigrette

Lamb two ways, cumin roasted lamb cutlet & masala spiced shoulder with saffron & spearmint raita, tamarind glazed crispy cauliflower

Soy glazed chicken breast with miso eggplant and furikake crumb, shiso and pickled ginger gel

48 hour braised Sher Wagyu beef brisket with heirloom vegetables and celeriac remoulade, mushroom ketchup

Spice crusted beef tenderloin with potato beurre blanc, roasted bone marrow and gremolata

Seared barramundi with calamari and confit fennel 'risotto', black lentil puree and shaved fennel salad

Slow roasted lamb loin with pine nut tarator, olive jam and crumbled fetta, young greens

Manuka honey glazed duck breast with onion soubise, caramelised endive and gingerbread crumble, morello cherry sauce

PLAZA
BALLROOM



Dessert

Please select one of the following

Caramelised white chocolate parfait with peanut dacquoise, coffee sponge and dark chocolate tuile

Pandan chiffon cake with coconut sago, mango cream and sesame nougatine

Balsamic infused fig frangipane tart with leatherwood honey mousse, crispy meringue and orange

Poached meringue floating in a tropical coulis, mango and coconut

Dark chocolate mousse with salted caramel and chocolate petals

Rose water crème catalana with compressed strawberries and candied pistachios

Orange and basil panna cotta with lemon butter cake and curd finished with almonds

Slow-cooked dark chocolate mud cake with spice poached pear, caramel and crème anglaise

Coffee & Tea

Nespresso coffee & freshly brewed tea served with homemade petit fours

Sides

Heirloom tomato and watermelon salad with crumbled fetta, torn mint and pomegranate vinaigrette

Mixed leaf garden salad with cucumber, tomato and lemon verbena vinaigrette

Farro, tomato and cucumber salad with cabernet sauvignon vinegar and basil

Salad of steamed new potatoes, rocket and green beans with roasted walnuts and yoghurt dressing

Kale, savoy and red cabbage salad with peas, mint and lemon vinaigrette

Panzanella salad, cherry, roma and heirloom tomatoes with toasted ciabatta, basil and extra virgin olive oil

Roasted root vegetables with cider vinaigrette

Wok tossed Asian greens with oyster and sesame sauce

Oven roasted potatoes with rosemary and garlic

Sicilian roasted cauliflower and brussels sprout salad with raisins, pine nuts and roasted garlic oil