

STARTERS TO SHARE

Garlic Pane Di Casa

Honey and Thyme Baked Camembert with caramelised apple and onion chutney

MAINS

SERVED ALTERNATE GROUPS OVER 20
TABLE SERVES OF ROASTED PARMESAN POTATOES AND SEASONAL GREENS

Atlantic Salmon Fillet

w/ sweet corn purée, ponzu, rice crisps and wild rice

Honey Glazed Chicken Supreme

w/ pancetta, pickled onion, preserved lemon and jus

Rolled Cowra Lamb Shoulder

w/caramelised onion jus, pumpkin and zucchini

DESSERT

SERVED ALTERNATE

Mango Brûlée

w/ roasted pineapple, mango, honey yoghurt, pistachio and sesame biscotti

Belgian Chocolate Cake

w/ macadamia brittle, macadamia ice cream, hot fudge sauce, oat biscuit, cocoa nib crumb and seasonal berries