



Chef in-house Menu options

Chefs Dinner

Menu options (Select the same Menu for BOTH/ALL guests)

Entrees

Caramelized Onion & French Goats Cheese Tart with Tapenade Dressing

Salad of Hot Smoked Salmon with Avocado & Caper Mayonnaise G/F

Risotto of Mushrooms with fresh shaved Parmesan & Truffle oil G/F

Crispy sliced Pork Belly with Asian Slaw & Ginger caramel sauce

Mains

Served with Almond buttered Broccoli

Fresh Snapper Fillet Escabeche with Potato mash, Garlic Butter & mirco Greens G/F

Eye fillet of Beef with Duck fat roast Potatoes & red wine Onions Jus G/F

Slow cooked Pork Belly with Prawn Colcannon and wholegrain Mustard Jus. G/F

Roast Loin of Lamb with Pesto Crushed Potato & sauce Ratatouille G/F

Braised Beef cheek with creamy mash and button Mushrooms

Desserts

Chocolate Marquise with crème Chantilly & berry coulis G/F

Toffee crème Brulee G/F

Sticky Date pudding with caramel sauce and Ice Cream



Please select one dinner and one dessert from the menu below to share:

Pre prepared dinner

Served with seasonal Green salad

Dinner selection

Lemon and Thyme Baked Fillet of Salmon with pesto potato salad G/F

Slow cooked Lamb Shank with roast Vegetable Israeli Couscous and sauce Provencal G/F

Moroccan rubbed, Braised Beef Cheek with Broccoli Potato Caesar Salad

Desserts

Raspberry Brownie with Honey Mascarpone and Almond Praline G/F

Boysenberry Cheesecake with compote and candied walnuts G/F

Sticky Toffee Pudding salted Caramel Ice cream

Breakfast

Granola with fresh Fruit and Yogurt

Bacon and Egg filo Quiche

House Smoked Salmon, Caper and cream cheese Quiche