

# *Three Course Silver Menu*

*\$105.00 per person*

*(please select 2 dishes from each course; entrée, main and dessert)*

## *Entrée*

Crab and avocado titan, sundried tomato with prawn and sesame dressing  
Grilled salmon on fennel salad with coriander dressing  
Portobello mushroom pave, shallot and green asparagus vinaigrette

## *Main*

Beef tenderloin with mushroom confit in port wine glaze, potato galette and brocolinni  
Corn-fed chicken breast filled with spinach and ricotta, basil and roast pepper orzo and green asparagus  
Roast Lamb rack, shallot and parsley potato puree with provencal vegetables  
Snapper fillets, sweet and sour capsicum ragout, seared scallops with salsa verde

## *Dessert*

White chocolate and raspberry marquise and raspberry sorbet  
Chocolate mud cake, sweet bourbon ganache, praline ice cream and chocolate veloute  
Variety of fresh fruit, with duet of sorbet in a brandy basket