

Three Course Silver Menu \$120.00pp

Chefs' selection of two canapés on arrival

Alternate Serve - Please select two dishes from each course

Entrée

Polenta terrine with sautéed mushrooms, baby leek & parmesan cream

Five spice duck and caramelised eschallot tart, mountain crisp,
With hot and sour salad

Katifi wrapped prawns, tomato fondue baby watercress

Main

Caramelised pork hock, fragrant Jasmine rice, kai lan

Marble score 2 Angus sirloin, slow roast Portobello mushroom,
Paris mash, dragoncello dressing

Brioche crusted organic chicken, garden pea risotto, reggiano

Dessert

Poached pear in red wine & cassis with vanilla sabayon,
Gingerbread ice cream

"Noir De Domaine" dark chocolate tort, coffee ice cream and espuma

Orange blossom catalan crème, black sesame snap

Beverages

Hardy's 'The Riddle' Brut Reserve
Hardy's 'The Riddle' Sauvignon Blanc
Hardy's 'The Riddle' Shiraz Cabernet

Hahn Premium
Hahn Premium Light

Assortment of Soft Drinks and Juices