

Plated Dinner Menu starting at \$70pp

First Course (Please Select 1)

Heirloom Beet Carpaccio (GF)

grapefruit segments, toasted pistachios, crumbled local feta

Strawberry & Mandarin Salad (GF)

baby spinach, goats cheese, sweet & spicy pecans

Hearty Greens Salad (GF)

toasted quinoa, roasted sweet potato & lentils, slivered almonds, lime chilli dressing

Warm Goats Cheese, Caramelized Onion Tartlet

organic greens, grilled pear, candied walnuts, raspberry vinaigrette

Caesar Salad

grape tomato confit, double smoked bacon, brioche croutons, lemon & garlic vinaigrette

Potato & Leek Soup Duo (GF)

garden salad, leek hay, crème fraîche

Vietnamese Mango Slaw (GF, DF)

crispy brussels sprouts, 5 spice soy nuts, julienne summer vegetables, nuoc cham vinaigrette

Summer Tomato & Watermelon Salad (GF)

heirloom tomato medley, bocconcini, toasted pumpkin seeds, mint-dijon dressing

Mains (Please Select 2)

Beef Tenderloin

truffle mushroom risotto, vegetable bundle, peppercorn bordelaise

Beef Short-Rib

potato & horseradish croquette, vegetable medley, crispy shallots, port jus

Chicken Supreme

roasted red pepper & mascarpone, green asparagus, creamy madeira jus

Cornish Hen

potato & caramelized onion gratin, roasted broccolini, baby carrots, pomegranate glaze

Atlantic Salmon

fingerling potatoes, fire roasted vine tomato, green beans, mango & pine nut salsa

Black Cod

soy-sake caramelized glaze, crispy sushi rice cake, bok choy, miso consommé

Sea Bass

eggplant caponata, potato gratin, lemon & caper emulsion

Pork Tenderloin

mustard & panko crusted, scallop potatoes, heirloom carrots, cherry jus

Lamb Loin

confit garlic mash, wild mushrooms, minted zucchini ribbons, broad beans, pistachios, jus

Vegetarian (Please Select 1)

Cauliflower Steak

smoked cheddar, zucchini noodles, bean medley, beet chips (GF)

Eggplant Parmigiana

provolone, tomato marinara, arugula pesto

Chickpea & Saffron Fritter

seasonal jardinière vegetables, crispy leek hay, carrot sauce (Vegan, GF)

Dessert (Please Select 1)

Warm Apple & Raspberry Cobbler

spiced chantilly cream, micro green mint

Sticky Date Pudding

caramel toffee sauce, creamy vanilla ice-cream, cherry coulis

Chocolate Torte (GF)

dulce de leche, caramelized bananas, cookie crumble, crème anglaise

Mini Pavlova Cups (GF)

lemon curd, summer berries, passionfruit pulp

** Complimentary bread baskets w/ fresh dinner rolls, sliced baguettes - accompanied with hummus, olive tapenade & maple butter*