



FORMAL DINING MENU - \$125 PP

Available on Application - Maximum passenger numbers apply

PLATED MENU OPTIONS

Please select one of the following options:

4 canapés / 1 main / 1 dessert

4 canapés / 2 main / 2 dessert *(alternate drop)*

2 canapés / 1 entrée / 1 main / 1 dessert

2 canapés / 2 entrée / 2 main / 2 desserts *(alternate drop)*

ENTREE SELECTION

Beetroot gravalax served with micro herbs & horseradish cream.

Prawn cocktail crostini.

Baked ricotta & zucchini slice with roasted tomatoes, peas & truffle oil.

Little Seafood tarts (prawn & crab).

Mushroom, potato & goats cheese tart served with salad green.

Buffalo mozzarella stuffed tomatoes served with prosciutto & baby rocket.

MAIN COURSE SELECTION

Zaatar crusted lamb with chickpea & bean salad.

Rack of lamb with rocket cream served with potatoes, green bean & tomatoes.

Sticky pork cutlets with spicy Asian slaw.

Eight hour pork belly with caramelized peanut & chilli relish served with bok choy.

Traditional fillet steak served with Dianne sauce, shoestring chips & seasonal vegetables.

Fillet of beef with broad beans & pancetta served on a bed of creamy polenta.

Chicken, spinach & prosciutto roulades served with garlic mash & steamed greens.

Chicken Provencal served with steamed greens & mash.

Crispy salmon on wilted greens.

Grilled swordfish with salsa Verde served with a tomato, mozzarella, basil & crouton salad.



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DESSERT

Salted macadamia & caramel tart.

Lemon tiramisu.

De constructed Champagne strawberry trifle.

Raspberry & pistachio semifreddo.

Apple & passionfruit crumble served with custard.

Chilled rice pudding with raspberry compote.

Coconut pannacotta served with seasonal fruit.