



*Dinner
Packages*

Bronze Package

Entrée

Fresh seasonal soup of the day served with crusty bread

Roasted beetroot and fetta tart with balsamic drizzle and rocket garnish

Salt and pepper octopus on mesclun salad with honey mustard dressing, lemon wedge & garlic aioli

Main

Oven roasted chicken breast served on pumpkin and sweet potato mash with steamed greens and house made jus

Slightly rare porterhouse served with garlic mash potatoes, steamed seasonal vegetables and mushroom jus

Oven roasted chicken breast with wild mushroom risotto and steamed greens, served with a house made jus

Dessert

Pavlova served with fresh seasonal berries, whipped cream and passionfruit coulis

Sticky date pudding with double cream, butterscotch sauce and chocolate shavings

Lemon tart served with king island cream, fresh berries and strawberry syrup

Silver Package

Entrée

Roasted fennel, orange & goats cheese tartlet with rocket, almond & balsamic

Maple pumpkin and walnut salad, with pearl cous cous, fetta, shaved red onion and balsamic reduction dressing

Roasted beetroot & fetta tartlet with fried beetroot garnish and bitter orange drizzle

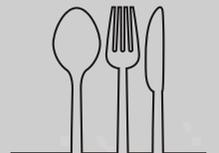
Cream of potato and leek soup with fried shallots and a dollop of sour cream

Butternut pumpkin soup with chopped chives and sour cream dollop

Pumpkin gnocchi with blue cheese sauce, rocket garnish and a sprinkle of pine nuts and shaved parmesan

Angus beef ravioli with roasted roman tomato garnish and shaved parmesan

Salt n pepper calamari with sweet potato fries and tartare drizzle



Silver Package

Main

Slow roasted beef cheeks with creamy garlic mash, honey carrots and fresh peas, house made jus and fried parsnip garnish

300gm porterhouse, slightly rare with baby roasted chat potatoes, seasonal vegetables and mushroom peppercorn sauce

Slow roasted beef tenderloin with sweet potato and pumpkin mash, steamed greens and red wine jus

Baby lamb rack on a bed garlic roasted chats, baby carrots, lemon infused asparagus with a brown butter sauce

Baby rack of lamb with caponata vegetables, roasted potatoes and house jus

Veal saltimbocca with steamed potato wedges, seasonal vegetables and white wine sauce

Pan seared blue eye fillet with infused lemon risotto, wilted greens and a beurre blanc sauce and caper sauce

Pan seared pork cutlet with stewed apple garnish, buttered baby potatoes and honey carrots

Dessert

Citrus baked tart with double cream and fresh berries

Eaton mess, homemade pavlova with whipped cream, raspberry coulis, fresh berries and mint leaves

Strawberries and cream, fluffy sponge with double cream, fresh strawberries and berry coulis, shaved chocolate to garnish

Decadent warm chocolate blondie with rich white chocolate sauce, double cream and chocolate shaving garnish

Gold Package

Entrée

Lamb cutlets with ratatouille
vegetable garnish and basil
gremolata

Spinach and ricotta ravioli
with blue cheese dressing
and micro basil

Maple pumpkin baked
gnocchi with goat cheese,
rocket and balsamic dressing

Pan seared scallops resting
on cauliflower puree with
black truffle drizzle

Lamb backstrap resting on
a rocket, beetroot and
pomegranate salad with
orange & balsamic dressing

Gold Package

Main

Baby rack of lamb, served with parsnip puree, honey carrots and asparagus spears with a rich burgundy jus

Pan seared Atlantic salmon served with steamed baby chat potatoes, caramelised fennel and seared leeks with white wine capers sauce

Pan seared snapper fillet served on a bed of sweet potato puree served with asparagus spears and crisp shallots and a Burrée blanc sauce

Oven roasted rosemary and garlic chicken breast served on dauphinoise potatoes, roasted beetroot and carrots with a rich red wine jus

Oven roasted chicken roulade filled with camembert cheese, sundried tomatoes and wilted spinach wrapped in prosciutto served with sweet potato and pumpkin mash with a creamy pine nut dressing

350gm porterhouse served with scallop potatoes, green beans wrapped in prosciutto and house jus

Beef tenderloin served with creamy mash potato, roasted beetroot and baby squash served with a porcini mushroom sauce and micro herbs

All mains served with a choice of homemade wedges with rosemary/garlic and a sweet-sour cream dressing, steamed vegetables, garden salad served with avocado, fetta and balsamic dressing or roasted root veg

Gold Package

Dessert

Rich sticky date pudding with butterscotch sauce and vanilla bean ice cream

Lemon meringue pie with passionfruit coulis and double cream

Triple layered chocolate mousse cake with raspberry coulis and double cream

Chocolate fondant served with salted caramel ice cream and caramel drizzle

Apricot and pistachio panna cotta served with rum soaked apricots and praline

Individual lemon tarts with passionfruit dressing and mint spears

Chocolate silk tart with chocolate drizzle and lashings of double cream

Dessert buffet

Australian cheeses, dried and fresh fruits, wafers and quince paste

Mini lemon tarts

Mini mousse pots with mint spears

Mini Strawberries and cream pots with light sponge, strawberry liquor cream and fresh strawberries