

## INTIMATE DINNER MENU

### CANAPES - ENTREE - MAIN - DESSERT

#### Chef's Selection of Canapés on arrival x 3

#### Entree (select 1)

Southern fried crispy pork belly with a bacon and chive potato wedge, sweet corn purée and bourbon barbecue sauce.

Quail stuffed with spiced pumpkin served with a lentil and snow pea salad, caramelised orange and wild berry sauce

Chef's chilled tiger prawn cocktail served with an avocado wasabi, pickled cucumber, vine ripe roast tomato, ice berg wedge, maple bacon, paprika croutons, pickled thousand islands dressing and caramelised lemon.

Chef's lamb cannon ball - pulled lamb shank wrapped in aged prosciutto, roasted and served on a mint potato cake finished with a lamb jus

Beer braised beef cheek on a parsnip and potato creamed mash topped with a baby Yorkshire pudding and a thick beef cheek sauce

Moreton bay bug mornay tart served with a pea, sweet corn and tomato salsa served in the shell finished with fried leeks

#### Main (select 1)

French trimmed chicken breast stuffed with chorizo, brie, garlic, paprika and spinach, chef's puff pastry potato pie sautéed seasonal vegetables and a chive cream sauce.

Crispy skin salmon served with a saffron and prawn bisque risotto.

5 spiced Crispy skin duck breast served with a carrot purée, duck croquette, lentils and broad beans in a duck stock.

Beef mignon on a bed of chive creamed potato, confit of Barossa shiraz onion, sautéed carrots, crispy fried leeks with a rich red wine jus

French trimmed lamb cutlets, crushed pea, vine ripe roasted tomatoes, baby carrots cooked in orange stock, potato and spinach galettes, herb crumble with a beetroot and red wine jus

King pork cutlet with a sage, onion and apple stuffing, potato cake, roasted vegetables wrapped in aged prosciutto and topped with an apple jam and red delicious apple gravy

#### Dessert (select 1)

Vanilla panna cotta served with a sweet crumble and strawberry coulee

Apple and rhubarb crumble

Baked New York cheesecake topped with berries and served with a berry coulee

Chocolate fondant served with salted caramel and a strawberry compote

Lemon meringue tart served with fruits of the forrest

Black forrest gâteau mousse indulgence glass

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\$130 per guest (Minimum 12) | Service Fee \$220 | Each hour after 3 hours is \$70 per hour | add alternative drop \$7.00 per person