



Breads will be served on arrival along with a glass of champagne

Entrees

Your choice of
200g Bucket of prawns

1/2 a dozen natural oysters served with a preserved lemon chilli jam &
baby coriander

1/2 a dozen Kilpatrick oysters

Aubergine Bonifacio
served w/ goats cheese, a green pesto & finished with micro shard

Mains

Reef & beef tenderloin

char grilled on buttered mash & broccolini finished w/ prawns &
calamari in a garlic chive sauce

Hot & cold platter

A mixture of the freshest seafood, fried and chilled

Eye fillet oven baked

with rosemary olive chats, sun dried tomato slithers & a red wine jus

Crispy, creamy garlic chicken

on a bed of potato gratin, sugar snaps and confit cherry tomatoes with a drizzle of
balsamic jus

Salt & pepper crusted snapper

on top of sage, oregano & apricot Israeli cous cous served w/ a lemon tomato relish
& a trio of flavored aioli



Desserts

Milk & dark chocolate mousse

with a black cherry compote, chantilly cream &
a sweetened puff garnish

(G/F) Hazelnut baci

served w/ a mixed melon salad finished
with a strawberry & lavender glaze

Mango & passion fruit baked cheesecake

honey rhubarb compote, a caramelised passion fruit &
a minted mango coulis splash