

## MAINS

Ora King Salmon - chermoula dressing (df, ef, gf)

Squid - flash fried, lemon pepper & chicken salt (df, ef, gf)

Tandoori Chicken - grilled, mint & salted cucumber raita (ef, gf)

Butterflied Leg of Lamb - herb crumble, salsa verde (df, ef, gf)

Beef Sirloin - 12 day aged, chimichurri dressing (df, ef, gf)

Burger Supreme - steak mince (med cooked), gorgonzola butter, beetroot, butter crunch, pickles, toasted brioche

## SALADS AND VEGETABLES

Potatoes - smashed, tapenade crust (df, ef, v)

Couscous Salad - grilled summer vegetable, cabernet sauvignon vinegar (df, ef, v)

Tomato Burnt - halved, oregano, olive oil (df, ef, gf, v)

Caramelised Endive Salad - burnt orange vinaigrette, chive batons (df, ef, gf, v)

Fresh Picked Garden Salad - fin herbs, strawberries, balsamic glaze (ef, df, gf, v)

Griddled Asparagus - egg white vinaigrette, toasted bread crumbs (df, v)

Japanese Coleslaw - xo mayonnaise (df, gf, v)

## DESSERTS

### Petit Fours Selection

Banoffee Cakes - sweet pastry, banana cream, coffee infused mascarpone

Salted Caramel Tartlets - sweet pastry, smooth caramel, dark Ghana chocolate

Jelly Cups - raspberry, rose water, sugared edible flowers (df, gf)

Pina Colado Pannacotta - shortbread, compressed pineapple

Tart T'atin - apple, cinnamon, vanilla cream, salted caramel, dehydrated pineapple shards

Fruit Tart - sweet pastry, frangipani, seasonal fresh fruit

Chocolate Fudge - honeycomb crumble (gf)

Passionfruit Marshmallow - pineapple jelly, popping candy (df, gf)

5 Spice Meringue - cardamom cream, jelly top (gf)





# BARBEQUE MENU

2016

Our Barbeque Menu allows you to choose  
Cost: \$39.00 per person

Mains	2 items
Vegetables and Salads	4 items
Artisan Bread Butter	

Dessert: \$4.00 per person per item

All prices are exclusive of GST  
Some items are subject to local seasonal availability  
This price is based on a minimum of 20 guests  
Price does not include chef, staff or equipment

