

Savoury Option \$8.50 per head

Beef Mignons (fillet steak wrapped in bacon & grilled)
Hand Crafted Pork & Vegetable Spring Rolls
Pineapple Cut Flash Fried Calamari

Breads & Dip Option \$8.50 per head

A Selection of Three Dips & Crisp Breads
Parmesan Toasted Garlic Bread

Entrée alternate drop - \$15.00 per head

Lamb Salad
slow cooked spiced-rubbed lamb on a salad of Persian fetta, tomato & watercress with chilli jam

Prawn & Salmon Risotto
combining the flavours of tomato, basil & spinach, finished with tar & aioli

Seared Wagyu
over wasabi mash with a tomato, tamarind & ginger jus

Twice Cooked Pork
with steamed bok choy, pineapple & apricot chutney circled with sweet soy

Main alternate drop - \$27.00 per head

Grilled Salmon with Gnocchi
Atlantic salmon grilled & presented on pan-fried gnocchi with tomato, spinach, torn prosciutto & salsa verde, finished with balsamic tar & aioli

Tuscan Eye Fillet
grilled 200g fillet over mash, roast mushroom & tomato, finished with crisp pancetta & sticky Shiraz jus

Grilled Chicken
over a Mediterranean vegetable salad & white bean puree, finished with basil pesto

Dessert alternate drop - \$11.00 per head

Chocolate, Cinnamon, Pine Nut & Coffee Tart
with fig & port ice cream

Caramel, Macadamia & Coconut Pudding
with Malibu gelato & sticky orange sauce

Affogato
condensed milk ice cream & Frangelico liqueur with a shot of espresso

Custard Spring Rolls
deep fried, dusted with sugar & cinnamon, served with hot chocolate ganache dipping sauce, cream & strawberries