

Banquet Menu

Option 1

Savouries on Arrival

Handmade Pork Spring Roll

served with Saigon sauce

Gow Gee Chicken Spoon

with soy sauce and wasabi

Chilli Salt Prawn

With spicy plum sauce

Pineapple Calamari Chips

with homemade tartare sauce

Mains

Chilli Basil Duck

tossed with Asian vegetables and master stock

Italian Style Lamb Shank

served over creamed potato

Tuscan Eye Fillet

with wilted spinach, field mushroom, drizzled with rich beef jus
and topped with crisp pancetta

Dessert Plate

Coffee Cup Brulee

combining the flavours of Galliano liqueur and white chocolate

Custard Filled Spring Roll

served with chocolate gnache

Brandy Snap Cigar

filled with fresh Chantilly cream

Fresh Strawberries

Savouries and choice of two mains \$45 per person

Savouries, main and dessert plate \$65 per person

Banquet Menu

Option 2

Savouries on Arrival

Beef Mignon

served with basil aioli

Thai prawn

with tomato and chilli jam

Tortellini Spoon

filled with mushroom and chorizo and served with choron sauce

Handmade Pork Spring Roll

served with Saigon sauce

Mains

Veal Saltimbocca Romano

served over a wild mushroom risotto

Moroccan lamb

over basmati rice and served with spiced yoghurt

Twice Cooked Pork

over spiced pumpkin, toasted pine nuts and raisins, splashed with a warm maple syrup

Dessert Plate

Coffee Cup Brulee

combining the flavours of Galliano liqueur and white chocolate

Custard Filled Spring Roll

served with chocolate gnache

Brandy Snap Cigar

filled with fresh Chantilly cream

Fresh Strawberries

Savouries and choice of two mains \$45 per person

Savouries, main and dessert plate \$65 per person