

GROUP SET MENU

MENU I

STARTER

Mushroom Soup

Grilled Prawn, Mushroom Tortellini, Olive Oil and Parsley Espuma

MAIN COURSE

Rolled Chicken Breast

Stuffed with Mushroom, Spinach, Chicken Mousse, Mashed Potatoes,
Vegetables Bouquet, Roasted Garlic, Cherry Tomato Confit, Taragon SauceDESSERT *(please choose one in advance)*

Cappuccino Cake

Opalys Chocolate Mousse, Dark Chocolate Soil, Meringue,
Vanilla Custard and Chocolate Sauce

Or

Rosemary Panna Cotta

Mix Berries, Orange Chip, Raspberry Coulis

MENU IISTARTER *(please choose one in advance)*

Tasmanian Salmon, Crab Tartare

Avocado Salsa, baby Mesclun, Black Tobiko, Potato Chips, Lemon Coulis

Or

Warm Seafood Salad

Baby Mesclun, Grilled Prawn, Mussel, Grilled Tasmanian Salmon, Lemon Fresh Herbs Coulis

MAIN COURSE

Pan Seared Barramundi

Primavera Carnaroli Risotto, Tomato Crab Bisque Emulsion

Or

Organic Beef Short Ribs, Potato Gratin,

Baby Vegetable Bouquet, Glazed Baby Shallots, Cabernet Sauce

DESSERT *(please choose one in advance)*

Milk Chocolate Praline Cake

Mousse, Crispy Praline, Almond Sponge Cake

Or

Mix Berries Pavlova Millefeuille

With Raspberry, Blackberry, Strawberry and Raspberry Coulis

MENU IIISTARTER *(please choose one in advance)*

Seared Ricotta Gnocchi Salad

Baby Mesclun, Crispy Parmesan Cheese, Roasted Cherry Tomato, Mix Nuts, Romesco Sauce

Or

Chilled Yellow Fin Tuna Tataki

Baby Mesclun Salad, Crunchy Vegetables, Avocado, Ponzu Sauce

SECOND *(please choose one in advance)*

Wild Mushroom Soup

Mushroom Tortellini, Shimeji Mushroom, Olive Oil, Parsley Emulsion

Or

Roasted Pumpkin Tortellini

Leek Compote, Green Asparagus, Tomato Beurre Blanc

MAIN COURSE

Pan Seared Crispy Skin Tasmanian Salmon Fillet

Mushroom Fricassee, Green Peas, Baby Carrots, Crab Ravioli, Citrus Soya Butter Sauce

Or

Herbs Roasted Rack of Lamb

Potato Gratin, Baby Vegetable Bouquet, Tomato Confit, Rosemary Lamb Sauce

DESSERT *(please choose one in advance)*

Metis Milk Chocolate Praline Cake

Almond Sponge Cake, Crispy Praline

Or

Lemon Meringue Tart

A Version of Our Famous Lemon Tart, Served with Orange Geleé

Almond Sablé, Raspberry Sauce