

# SIT DOWN MENU #2

2 COURSE: 2 CANAPÉS, ENTREE + MAIN OR MAIN + DESSERT \$51

3 COURSE: 2 CANAPÉS, ENTREE, MAIN + DESSERT \$59



## *Canapés: (choice of 2 options)*

SPICY CHICKEN BUFFALO WINGS + BLUE CHEESE DIPPING SAUCE

BEER BATTERED FISH COCKTAILS + TARTARE SAUCE

COCKTAIL SPINACH + CHEESE TRIANGLES

PROSCIUTTO WRAPPED ROCKMELON W/ GOATS CURD + MINT

SMOKED SALMON W/ DILL CREAM CHEESE, CAPERS + TOASTED PUMPERNICKEL

## *Entree: (choice of 2 options)*

TANDOORI LAMB CUTLETS W/ MINT YOGHURT, CUCUMBER SALAD + ROTI

TUNA TARTAR W/ RIPE AVOCADO + BELL PEPPER COLLIES

MUSHROOM & SWEET PEA RISOTTO - ASSORTED MUSHROOM RAGU, SWEET PEAS + PARMESAN

SZECHWAN HONEY PRAWNS W/ FENNEL ANGEL HAIR PASTA + MIXED BABY HERBS

BEEF CARPACCIO W/ CAPERS, PARMESAN, AIOLI, WATERCRESS + TRUFFLE DRESSING

## *Mains: served w/ potatoes + vegetables (choice of 2 options)*

CHICKEN ROULADE - STUFFED W/ APRICOT, RAISINS, SILKY CARROT PUREE + BUNDLED GREEN BEANS

SCOTCH FILLET - GARLIC MASH, SAUTÉED SPINACH, SWEET POTATO CROQUETS + MERLOT JUS

SALMON FILLET - OVEN ROASTED TOMATO, SAFFRON CREAM SAUCE + FENNEL ORANGE SALAD

PUMPKIN CRÊPES - HOUSE RICOTTA, PARMESAN, MUSTARD FRUITS + SAGE BURNT BUTTER

SNAPPER FILLET - CELERIAC PUREE, PARSLEY OIL + CITRUS SALAD

ROASTED LAMB RUMP W/ PANZANELLA SALAD + SALSA VERDI

## *Dessert: served w/ chantilly + berry coulis (choice of 2 options)*

LEMON TART

CHOCOLATE BAVARIAN

TIRAMISU

PECAN PIE

VANILLA BEAN PANA COTTA

## *Included Items:*

FRESHLY BREWED TEA + COFFEE

ASSORTED BISCUITS

BREAD + BUTTER