

# SIT DOWN MENU #3

3 COURSE: PLATTERS, ENTREE, MAIN + DESSERT \$99



## *Platters: (choice of 1 to start on the table)*

COLD SEAFOOD PLATTERS - OYSTERS, PRAWNS, SMOKED SALMON, MARINATED OCTOPUS + SAUCE  
CHARCUTERIE BOARDS - ASSORTED CURED MEATS, PICKLES, CHUTNEY + BAKED SOURDOUGH

## *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)*

MASTER POACHED CHICKEN - SWEET POTATO RAVIOLIS + GREEN VEGETABLE MIX  
LAMB CUTLETS - HERB CRUSTED LAMB, MINTED SPLIT PEAS, SPICY COUS COUS + DILL CREAM  
200G BLACK ANGUS TENDERLOIN - CONFIT KIFFLERS, CHAR GRILLED ASPARAGUS, STUFFED MUSHROOMS + MERLOT JUS  
BAKED JOHN DORY FILLET - OVEN ROASTED TOMATO, SAFFRON CREAM SAUCE + FENNEL ORANGE SALAD  
GARLIC & HERB BUTTER GRILLED LOBSTER - SWEET POTATO GRATIN + CUCUMBER & SOUR CREAM SALAD  
PUMPKIN CRÊPES - HOUSE RICOTTA, PARMESAN, MUSTARD FRUITS + SAGE BURNT BUTTER

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

CHOCOLATE BROWNIE - ICE-CREAM CENTRE, HONEYCOMB, DARK CHERRIES + HOT FUDGE SAUCE  
BUTTER MILK PANNA COTTA - SOFT LAVENDER MERINGUE + GRILLED PEACHES  
STRAWBERRY SEMI FREDDO - RUM CREAM, TRILL + SUGARED PISTACHIOS  
HAZELNUT PARFAIT - BABY MARSHMALLOWS, SUGAR + CHOCOLATE BIRDS NEST

## *Included Items:*

FRESHLY BREWED TEA + COFFEE  
ASSORTED BISCUITS + CHOCOLATE TRUFFLES  
FRESH SEASONAL FRUITS  
BREAD + BUTTER