

Formal Dining Menu

\$125.00 per person

(inclusive of all wait staff)

Available on Application

Maximum passenger numbers apply

Plated Menu Options

Please select one of the following options:

4 canapés/ 1 main/ 1 dessert

4 canapés/ 2 main/ 2 dessert (alternate drop)

2 canapés/ 1 entrée/ 1 main/ 1 dessert

2 canapés/ 2 entrée/ 2 main/ 2 desserts (alternate drop)

Entree Selection

Beetroot gravalax served with micro herbs and horseradish cream

Prawn cocktail crostini

Baked ricotta and zucchini slice with roasted tomatoes, peas and truffle oil

Little seafood tarts of prawn and crab

Mushroom, potato and goats cheese tart served with salad green

Buffalo mozzarella stuffed tomatoes served with prosciutto and baby rocket

Main Course Selection

Zaatar crusted lamb with chickpea and bean salad

Rack of lamb with rocket cream served with potatoes, green bean and tomatoes

Sticky pork cutlets with spicy Asian slaw

Eight hour pork belly with caramelized peanut and chilli relish serve with bok choy

Traditional fillet steak served with Dianne sauce, shoestring chips and seasonal vegetables

Fillet of beef with broad beans and pancetta served on a bed of creamy polenta

Chicken, spinach and prosciutto roulades served with garlic mash and steamed greens

Chicken Provencal served with steamed greens and mash

Crispy salmon on wilted greens

Grilled swordfish with salsa verde served with a tomato, mozzarella, basil and crouton salad

Desert

Salted macadamia and caramel tart

Lemon tiramisu

De constructed champagne strawberry trifle

Raspberry and pistachio semifreddo

Apple and passionfruit crumble served with custard

Chilled rice pudding with raspberry compote

Coconut pannacotta served with seasonal fruit