

## Set Menu #1 - \$50 per head

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Warm Turkish breads and flavoured oils for the table to share

### ENTRÉE

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*Please choose from the following...*

#### Soup of the Day

Chef's homemade soup of the day

*or*

#### Chicken Ballotine

Ballotine of chicken stuffed with a bacon, hazelnut and chicken farce, rolled in fresh herbs and served on a wild rocket salad.

Finished with mango and dill yoghurt

*or*

#### Green Bean and Stilton Tart

Puff pastry tart layered with baby haricot vert and Colston Basset

Stilton served on a small green salad dressed with a smoked

stilton and Greek yoghurt dressing

### MAIN COURSE

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*Please choose from the following...*

#### Chicken Breast

Breast of chicken, slow roasted in a tarragon compound served with a goats' cheese, pine nut and rocket frittata and red pimento

coulis

*or*

#### Tasmanian Salmon

Oven roasted fillet of Tasmanian Salmon lightly brushed with a dark soy glaze served on sautéed kipfler potatoes in a red onion

coarse grain mustard dressing

*or*

#### Beef Cheek

Beef cheek, slowly braised in red wine, served on a rosemary and garlic mash and napped with beetroot glaze

*Main course will be accompanied by vegetables for the table to share*

### DESSERT

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#### Pannacotta

Homemade vanilla pannacotta served with a mixed berry compote

*Dessert will be followed by handmade tea or coffee*

## Set Menu #2 - \$65 per head

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Warm Turkish breads and flavoured oils for the table to share

### ENTRÉE

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*Please choose from the following...*

#### Homemade Specialty Soup

Chef's homemade rosemary and garlic soup accompanied by sour cream and croutons

*or*

#### Oysters Kilpatrick

Half dozen Coffin Bay oysters served Kilpatrick style

*or*

#### Venison and Pork Terrine

Pork fillet and venison rump terrine wrapped and baked in strips of pork belly, served with a red onion and juniper marmalade,

toasted croutes and French cornichons

### MAIN COURSE

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*Please choose from the following...*

#### Pork Fillet

Pork fillet filled with onion, sage and pork sausage stuffing, oven baked and served on braised red cabbage, pan haggerty potato and an apple balsamic jus

*or*

#### Fillet Steak

Fillet of beef served on a truffle mash potato and gratinated with a smoked tomato pesto, drizzled with beef jus

*or*

#### Barramundi

Fillet of barramundi, oven roasted and placed on a bed of wilted baby spinach with sautéed cherry tomatoes. Topped with a roasted pumpkin and fresh crab meat veloute

*Main course will be accompanied by vegetables for the table to share*

### DESSERT

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*Please choose from the following...*

#### Lemon Brulee Tart

Lemon brulee tart topped with a passionfruit jelly, served with raspberry coulis and a dollop of gelatino lemon sorbet

*or*

#### Croissant Pudding

Orange and vanilla Croissant pudding served with homemade Cointreau ice cream

*or*

#### Sticky Date Pudding

Sticky date and fig pudding served with a pecan toffee sauce and brown bread ice cream

*Dessert will be followed by handmade tea or coffee*

*Note: All menus are subject to change to a similar product without notice – Please confirm one week before booking date  
We do not accept split billing, so please ensure you and your guests are prepared*