



Sample Menu Selection

Entrée

- Tempura King Prawns served with a Japanese inspired Cucumber, Bean Sprout & Chili Salad with Ponzu Dressing & Sesame & Wasabi Mayonnaise
- Rare Roast Beef Fillet Salad with Rocket Leaves, Roast Peppers & Shaved Parmesan with Black Kalamata olives
- Roast Eschalot Tart served with Persian Fetta, Globe Artichokes & Black Olive Dressing
- Smoked Salmon wrapped Asparagus Spears with a Rocket, Caper & Red Onion Salad with Crème Fraiche Dressing & Salmon Roe
- Crispy Pork with Caramelized Scallop & Orange Herb Salad

Main Course

- Lemon Roasted Chicken Supreme with Herb Couscous, Semi Dried Tomato Butter & Toasted Almond Sauce
- Seared Beef Sirloin served with Braised Peppers, Creamy Mash & Black Olive Jus
- Roast Harissa Marinated Lamb Rack with Roast Pumpkin, Fetta, Pine Nuts & Chili with a Pomegranate Glaze
- Braised Swiss Brown Mushroom and Ricotta Cannelloni served with Crispy Sage & Almonds with a Nut-Brown Butter Sauce
- Chermoula Marinated Ocean Trout Fillet served on a Minty Tabouli Salad with Chickpea Puree & Spiced Yoghurt Dressing

Dessert

- Rich Chocolate Tart served with Pineapple Confit & Licorice Whipped Cream
 - Individual Pavlova topped with Choc Chip Crème Fraiche & Hazelnut Praline
 - Cherry, Coffee & Vanilla Panacotta Trifle
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