

# Banquet Menu Dish Selections

## Entrée Choice

Kaffir Lime & Mint Chicken Salad

Black Olive & Caramelised Leek Tart

Half Shell Scallops , Peanut Nahm Jim & herb salad

BBQ Pork with Asian salad & Chilli Caramel

Potato Gnocchi , Herbed Tomato & Persian Fetta

Mediterranean Ravioli with Eggplant Relish & Basil Oil

Smoked Salmon & Pickled Cucumber with  
Horseradish Crème Fraiche

## Main Choice

Prosciutto wrapped Chicken Breast with  
Creamed Potato & Parsnip Puree

Moroccan Chicken Breast with creamy Harissa potatoes

Dukkah coated Salmon Fillet , Lemon Potato & Snow Peas

Cured Atlantic Salmon fillet with Bok Choy & Soy Glaze

Lamb rack with Confit Tomato and  
Pepper Jus

Beef Eye Fillet with Caramelised Onion Mash,  
Green Beans & Shiraz Jus

Confit of Duck on Hazelnut Risotto Cake with  
fresh Apple & Cherry Salad

Char Grilled Pork Cutlet with Apple & Onion Tart

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## Dessert Choice

Chocolate Espresso Tart with Cappuccino Ice cream

Soft centred Banana & Chocolate Pudding, Chocolate Filo & Fudge sauce

Lime & Ginger Brulee, Citrus Salad & Double Cream

Spiced Pannacotta with Fresh Strawberries & Passionfruit

Steamed Apple & Walnut Pudding with Cinnamon Anglaise

Soft centred Meringues with Passionfruit Curd & Double Cream

## **Additional Items**

- ◆ **Cheese platters (1 per table) - \$65.00 per table**
  - ◆ **Petit Fours - \$25.00 per table**