



TWO COURSE AUTUMN MENU 2018

\$55 pp

Entrees (SHARED)

Buffalo Mozzarella

milky Buffalo Mozzarella served w fresh Tomatoes, house made Basil Pesto & Oven Baked Crostini

Salt & Chilli Calamari

dusted w Semolina & served w Rocket, Fresh Tomato, Fresh Chilli,
Preserved Lemon & Candied Orange

Glasshouse Zucchini Flowers

lightly batter & filled w Ricotta Cheese, Provolone cheese, Kalamata Olives on a bed of House Made Hummus (V)

MAINS

Crab Spaghettini

fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine, fresh Lemon Juice
& Extra Virgin Olive Oil

Crispy Skin Atlantic Salmon Fillet

w Red Cabbage Puree, Pickled Beetroot, Green Apple, Celery & Snow Pea Sprouts (GF)

Chicken Breast

w Dutch Carrots, Sauteed Mushrooms & Crispy Spanish Chorizo (GF)

Porterhouse Steak

served w Parsnip Puree, oven baked Potato Flakes, Broccolini, Poppy Seeds & Red Wine Jus (GF)

Saffron Risotto

Perfumed w Truffle Oil & finished w Baby Spinach, Bavarian Camembert Cheese (V) (GF)

Sides

Baby Spinach Salad

W beetroot, fetta & sun-dried tomato

Steamed Seasonal Vegetables

French Fries

Groups of 40 to 60 guests Three Main Course Dishes must be chosen in advance and will be served by alternate drop
Groups of 60+ Two Main Course Dishes must be chosen in advance and will be served by alternate drop