

Plated dinner menu

Entree

set menu \$30.00 per person inc GST

smoked tasmanian salmon with toasted turkish crisp, rocket and chervil vinaigrette
warm grilled tuna steak, green bean, kalamata olive, kipfler potato, lemon, pepper and balsamic dressing
citrus poached chicken fillets with miso mayonnaise and wasabi pea crush
green asparagus, fresh goats curd and fine herb salad with crisp shallots and caramelised walnuts
ocean king prawns with avocado, roma tomato and caper berry salsa

Main course

set menu \$42.00 per person inc GST

steamed blue eye cod in a miso sake sauce with soba noodles and steamed snake beans
char grilled salmon, rocket, shaved fennel and herbed polenta salad with citrus and basil dressing
breast of chicken on potato frittata with artichoke, pine nuts, crisp lardon and saffron vinaigrette
pan seared pork cutlet with fresh peas and potato fondant
grain fed fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus
spiced vegetable tagine with moroccan cous cous and mint and coriander yoghurt

Dessert

set menu \$22.00 per person inc GST

coconut crème brûlée with papaya and pomegranate salad
apple tarte tatin with double cream and strawberry and mint salad
brioche bread and butter pudding with rum macerated muscatels
lime and lemon tart with double cream and fresh berries
selection of local cheese, dried fruits and assorted crackers
chef charge is included when menu spend is equal to or more than \$1,265.00, including GST
all three course meals include, bread rolls, coffee, selection of teas and petits fours

Chef charge is included in the menu price for charters that are up to a 4 hours in duration with a food spend of equal to or greater than \$ 1,265.00 Inc GST (public holidays excluded). Valid to 30 June 2017, subject to availability.