

Curated Courses & Complimentary Cheers



FROM \$105PP | FREE ROOM HIRE | COMPLIMENTARY GLASS OF BUBBLES

Selection of two dishes per course. Personalised menu on request.

Entrée

GREEK SALAD

CHICKEN WALDROFF & CASHEW SALAD

ORZO PASTA SALAD cranberry & spinach

NIÇOISE SALAD

COBB SALAD

Main

ROAST BEEF TENDERLOIN fondant potato & thyme jus

GRILLED CHICKEN BREAST potato dauphinoise, buttered spinach

GRILLED FISH grain mustard sauce

SALMON citrus & pea risotto, celery salsa verde

TENDER LAMB RUMP thyme potato cake, salsa verde, lamb glaze

VENISON medium rare, carrot turmeric puree, truffle pudding, olive & feta salad, jus

EGGPLANT PARMIGIANA barley bolognese

Dessert

COCONUT CREAM CAKE

LEMON MERINGUE

STRAWBERRY CHEESECAKE shortbread, berry compote

PISTACHIO MOUSSE SLICE

BLUEBERRY ROULADE

TIRAMISU chocolate sauce, shavings