



lounge | bar | kitchen

**Group Menu 1
(10-20 pax)**

Entree

Mozzarella

vine ripened tomatoes, buffalo mozzarella, basil jelly, 8 year old balsamic vinegar, extra virgin olive oil

Pork

slow cooked pork belly, apple puree, sautéed king prawn, spiced apples, micro leaves

Scallops

pan seared scallops with chorizo sausage, watercress puree, baby salad, herb jus **(h)**

Main

Quail

quail ballontine, sage & onion filling, braised red cabbage, redcurrant puree, confit quail legs, earl grey jus

Sea bass

pan seared sea bass, crab ravioli, potato fondant, red capsicum, forest mushrooms, herb butter jus

Lamb

roasted lamb loin, eggplant carpaccio, herb gnocchi, tomato fondue, aubergine caviar, potato crisp, thyme jus

Dessert

Souffle Du Jour

chef's daily creation

Chocolate Volcano

white & dark chocolate mousse with valrhona brownie, honey comb, mango and raspberry coulis

Cheese

chef's selection of local and international cheeses with dried figs, muscatels and lavosh

Vegetarian options available

2 Course \$55 per person

3 Course \$70 per person

chef de cuisine
paul smart