

BANQUET MENU

THREE COURSE



ENTRÉES alternating (choose 2)

Roasted Vegetable Tart with fetta & a petite herb salad **(v)**

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough **(v)**

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum strips, basil pesto & fresh lemon cheek **(GF)**

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs **(GF)**

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus **(GF, DF)**

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter **(GF)**

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette **(v)**

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan **(v)**

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes **(v) (GF) (VG available)**

MAINS
alternating (choose 2)

DESSERTS alternating (choose 2)

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis **(GF)**

Passionfruit Cream, Rich Chocolate Mousse & Passionfruit Jelly sitting on a brownie base, served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VEG)** Vegan

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.