

Entree

- spicy tomato and fennel soup with grilled gremolata toast
- cauliflower soup with porcini oil, gruyere croutons
- fragrant asian broth with pork dumplings
- spiced chickpea and lentil soup
- goat's cheese and red capsicum cappelli with burnt butter and sage
- pork belly, mango, mint, coriander, cucumber and bean shoot salad with palmsugar dressing
- individual potato omelettes with wild mushroom and thyme ragu
- skewered thai chicken balls with asian style salad
- oven roasted pears filled with goat's cheese, rocket and honey dressing

Main

- crispy skinned salmon, warm noodle salad, daikon, cucumber and soy dressing
- marinated lamb backstraps with pumpkin, silverbeet, lentils and crumbled feta
- individual beef and Guinness pies, parish mash, french beans
- parmesan and herb crusted barramundi with braised potatoes, chorizo, cabbage and peas
- pork cutlets, bortolli, broad, flageolet and cannelloni beans with rosemary and wine sauce
- tender braised duck with orange, green olives and parsnip cake
- double lamb cutlets, pumpkin puree, sautéed spinach, rosemary butter
- cumin marinated chicken fillet on spicy warm corn salsa
- herb crusted eye fillet of beef, spinach puree, baby carrots, Madeira sauce

Dessert

- individual brown sugar tarts with prune, marscapone and candied orange
- little rhubarb puddings with vanilla bean custard
- polenta cake with burnt pears, honey, marscapone cream
- moist lime cake with citrus salad and coconut cream
- blueberry, blackberry and lemon bread and butter puddings with pouring cream
- selection of artisan cheeses with pears, nuts, quince paste, bread and crackers

To Follow

coffee, tea and tayst treats

\$68PP