

CANAPÉS & SPARKLING ON ARRIVAL

FRENCH SPARKLING

Veuve D'argent

ARANCINI

Classic Italian arborio risotto stuffed with wild mushrooms & mozzarella cheese

BRUSCHETTA (v)

Toasted sourdough bread, cherry tomatoes shaved Parmesan cheese & balsamic

WATERMELON GAZPACHO (v) (gf)

Delicate flavors of watermelon create a sweet and savoury chilled soup (V)

ENTREE

CAPRESE SALAD

Farm selected tomatoes, buffalo mozzarella, cream cheese and basil mousse

PAN FRIED SCALLOPS (gf)

Scallops, beetroot gel, micro herbs and asparagus

GRAZING BOARD

Cured Italian imported meats and cheese, antipasti, vegetables

MAIN COURSE

ROASTED BEEF TENDERLOIN (gf)

Grass fed Roasted beef tenderloin, gratin potatoes, baby carrot, mushrooms, red wine jus

VELVET RED RAVIOLI (v)

Filled with ricotta and spinach in a cream sauce, fried sage & shaved Parmesan cheese

SALMON (gf)

Pan fried salmon fillet, green peas, baby vegetables, tomato caper sauce

PRE DESSERT

MANGO AND RASBERRY SORBET (gf) (df)

Home made sorbet with all natural colours and ingredients

DESSERT

CHOCOLATE NOUGAT

Soft, fluffy nougat with a deep chocolate taste, vanilla ice cream & cherries

PANNA COTTA (gf)

Vanilla Panna cotta topped with fresh strawberries, honeycomb & mint

CANNOLI

Tube-shaped Italian crispy pastry with assorted fillings & berries

\$79 per person - To Book phone: 6766 2693

(v) = Vegetarian (gf) = Gluten Free (df) = Dairy Free

