

## **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**

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 (v)**

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

