

APPETIZER

Carpaccio

Thinly sliced raw beef, olive oil, lemon juice, mushrooms, rocket, and parmesan.

Caprese Salad

Tomato, mozzarella, basil / rocket with extra virgin olive oil.

Mussels

Pan tossed mussels, white wine & garlic lemon reduction, fresh chili & garlic parsley with crispy bruschetta.

MAIN COURSE

(please choose 4 options)

Panzerotti

Pasta, spinach, ricotta, creamy Napolitana, parmesan shavings, and fresh farm rocket.

Line Fish

Line fish, lemon butter sauce served with seasonal farm vegetables.

Sirloin

Tender aged sirloin, Madagascar sauce served with seasonal farm vegetables.

Roasted Pork Belly

Confit pork belly, yellow plum glaze, and parsnip puree served with seasonal farm vegetables.

Chicken Cordon Bleu

Stuffed crumbed chicken breast, mozzarella & gorgonzola, and herb crusted gratin served with seasonal farm vegetables.

DESSERTS

Lemon meringue

Plain baked cheese cake

Pavlova

Malva pudding (seasonal)

Tiramisu

Fruit platter

Ice cream & bar one sauce

Tea / filter coffee