

# formal event menu



## entrees

Grilled Australian Tiger Prawns on an Avocado, Lime and Coriander Salsa with Balsamic Reduction  
Roasted Tomato, Caramelised Onion and Soignon Goats Cheese Tart with Strawberry Salsa and Wild Rocket  
Crispy Plum Braised Pork Belly with Honey Cashews, Fresh Coriander and Thai Basil with Nam Jim Dressing

## mains

Fillet of Harvey Beef with Cucumber and Watercress Salad, Kipfler Potatoes and a Spiced Shiraz Glaze  
Fresh Pink Snapper on a Cherry Tomato Fondue with Wilted Spinach and a Saffron and Lemon Buerre Blanc  
Ferron Carnaroli Risotto with Wild Mushrooms, Soft Green Herbs, Creme Fraiche and White Truffle Oil (V)

## desserts

Rhubarb and Cardamom Creme Brulee with Pistachio Biscotti and Persian Fairy Floss  
Limoncello Pannacotta with Saffron and Lemon Poached Baby Pear and King Island Double Cream  
Buche d'Affinois, Maffra Cheddar and Old Telegraph Road Blue with Quince Paste and Muscatels

(20-100 Guests)

Choose two of each course to be served in 50/50 Alternate Drop Format

