

private dinner party menu



entrees

Cajun Tiger Prawns, Grilled Corn and Coriander Salsa, Lime and Chipotle Dressing
Pancetta Wrapped Scallops, Green Pea Puree, Chive and Lemon Buerre Blanc
Roasted Tomato, Caramelised Onion and Goats Cheese Tart, Rocket, Strawberry Vinaigrette
Pan Seared Tuna, Grapefruit, Shaved Fennel, Baby Leaves, Roasted Sesame, Ponzu Sauce
Chicken Saltimbocca, Vine Tomatoes, Yarra Valley Persian Fetta, Apple Balsamic
Baked Oysters, Buttered Spinach, Smoked Cheddar Mornay, Fresh Breadcrumbs
Master Stock Pork Belly, Beanshoots, Mint, Coriander, Cashews, Nam Jim Dressing

mains

Soft Herb Crusted Lamb Rack, Fondant Potato, Pea Puree, Grilled Asparagus, Cabernet Jus
Roasted Chermoula Barramundi, Radish, Cucumber and Wombok Salad, Lemon and Chilli Dressing
Grilled Porterhouse, Roasted Mushroom and Goats Curd Tart, Kipfler Potatoes, Green Peppercorn Sauce
Roasted Duck, Red Curry and Coconut Broth, Steamed Jasmine Rice, Grilled Green Beans
Filet of Harvey Beef, Cucumber and Watercress Salad, Roasted Potatoes, Spiced Shiraz Glaze
Roasted Pork Belly, Chilli and Peanut Caramel, Garlic Kai Lan, Steamed Jasmine Rice
New Orleans Style Jambalaya with Roast Chicken, Grilled Chorizo, Spring Onion Salsa

desserts

Vanilla Bean and Amaretto Pannacotta, Fresh Summer Berries, Raspberry and Cinnamon Coulis
Frangipane Crepes, Red Wine and Tonka Bean Poached Pears, Meander Valley Cream
Chocolate Fondant, Espresso Ice Cream, Hazelnut Tuile, Frangelico Syrup
Apple and Raspberry Crumble topped with Speculaas Cookies, Vanilla Bean Ice Cream
Peach Tarte Tartin, Caramel and Pecan Ice Cream, Butterscotch Schnapps Syrup
Vanilla Bean Creme Brulee, Cointreau Macerated Strawberries, Homemade Cookies
Walnut and Chocolate Brownie, Vanilla Bean Icecream, Fudge Sauce, Salted Caramel

