

## Set Menu #1

### **antipasto board**

artichokes / dried tomatoes / olives / feta /  
white anchovies / roast capsicum / selection of pickles / crisp bread

### **smoked eggplant hummus**

crisp chickpeas / pomegranate seeds / mint / alto virgin olive oil / torn pide

### **pumpkin arancini**

persian feta / parmesan / thyme / saffron aioli

### **seared haloumi cheese**

honey / lemon / alto virgin olive oil

### **barbecued chicken skewers**

salad of mixed tomatoes, cucumber and feta / lemon / mint tzatziki

### **spring salad**

iceberg / shaved fennel / avocado / dill / cucumber / shallots / white  
balsamic

\$40 per person

## Set Menu #2

### **ocean trout ceviche**

citrus / salsa tomatillo / avocado

### **salt & pepper squid**

chilli / coriander / aioli / lemon

### **quesadilla**

truffled wild mushroom confit / goats cheese / rosemary / aged parmesan

### **barbecued hawkesbury calamari**

organic quinoa salad / citrus /  
chilli and ginger mojo / coriander

### **seared fillet of tasmanian salmon**

tabouli salad / israeli cous cous / hummus / pomegranate seeds

### **panzanella salad**

assorted tomatoes / roasted capsicum /  
ciabatta / bocconcini / basil / red wine vinegar

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### **cheese board**

selection of four cheeses / membrillo / crisp breads / dried fruit / walnuts

\$50 per person