

# victoria harbour view room & fireside room dining menu.

## option 1

2 course menu \$60 per person

(Shared starter with choice of mains & sides OR choice of mains with sides with a dessert platter)

Organic sourdough with olive oil

### Shared Entrée (Choose 3)

Shredded lamb cigar with leek & salsa verde

Berkshire pork belly, pineapple chilli salsa, coriander

Gravlax salmon, capers, dill, crème fraiche & horseradish (GF)

Fried potato gnocchi with chorizo, feta, basil, rocket, parmesan, olive oil (V)

Roasted duck salad, soba noodles, sesame & soy chilli sambal (GFO)

Salt & pepper fried quail, Sichuan pickled cucumber, mushroom, spring onion

Salad of roasted heirloom beetroot, chickpea fritters, pomegranate, feta & tahini dressing (GF, V)

### Choice of Mains (Choose 3)

Dry aged, 300g Porterhouse steak, garden salad, hand cut chips, red wine jus (cooked medium) (GF)

Chermoula BBQ chicken breast, pistachio cous cous, slow roasted sweet potato & harissa dressing (GFO)

Lamb rump, heirloom vegetables, feta, pea puree, black garlic dressing (GF)

Eggplant & ricotta involtini with tomato, toasted pinenuts & wild rocket salad (V, GF)

Salt & Pepper crispy duck, choy sum, pak choy, orange, ginger, hoisin

Salmon, celeriac remoulade, heirloom tomato & olive salad (GF)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (VG, GF)

### Sides

Roast potatoes with rosemary & garlic and rocket parmesan salad

### Shared Dessert Platter

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO), Chai chocolate truffles, mini white chocolate sponge with white chocolate ganache

Groups of 40 or more guests will be served two choices per course, alternate drop

# victoria harbour view room & fireside room dining menu.

## option 2

3 course menu \$70 per person

(Individual entrée, main & dessert)

Organic sourdough with olive oil

**Choice of Entrée** (Choose 3)

Shredded lamb cigar with leek & salsa verde

Berkshire pork belly, pineapple chilli salsa, coriander

Gravlax salmon, capers, dill & crème fraiche & horseradish (GF)

Fried potato gnocchi with chorizo, feta, basil, rocket, parmesan, olive oil (V)

Roasted duck salad, soba noodles, sesame & soy chilli sambal (GFO)

Salt & pepper fried quail, Sichuan pickled cucumber, mushroom, spring onion

Salad of roasted heirloom beetroot, chickpea fritters, pomegranate, feta & tahini dressing (GF, V)

**Choice of Mains** (Choose 3)

Dry aged, 300g Porterhouse steak, served with garden salad, hand cut chips with red wine jus (cooked medium) (GF)

Chermoula BBQ chicken breast, pistachio cous cous, slow roasted sweet potato & harissa dressing (GFO)

Lamb rump, heirloom vegetables, feta, pea puree, black garlic dressing (GF)

Eggplant & ricotta involtini with tomato, toasted pinenuts & wild rocket salad (V, GF)

Salt & Pepper crispy duck, choy sum, pak choy, orange, ginger, hoisin

Salmon, celeriac remoulade, heirloom tomato & olive salad (GF)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (VG, GF)

**Sides**

Roast potatoes with rosemary & garlic and rocket parmesan salad

**Choice of Desserts** (Choose 3)

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Strawberry and passionfruit curd pavlova, double cream, almond crumble (GF)

Selection of cheese, muscatels, lavosh & quince paste (GFO)

Eton mess, crushed meringue, double cream with strawberries & raspberry coulis

Dark chocolate mousse with black forest cherries, crème fraiche & hazelnut praline (GF)

Honey panna cotta, oat crumble, fresh apple & apple granita

Chocolate cake, caramel, white chocolate ice cream

Pistachio & strawberry tart, Pistachio ice cream, strawberry jam

**Groups of 40 or more guests will be served two choices per course, alternate drop**

# victoria harbour view room & fireside room dining menu.

## option 3

### 5 course menu \$80 per person

(Canapés on arrival, 3 course menu with sides, plus petite fours)

Organic sourdough bread & olive oil

#### Canapés

Chef's selection of two canapés per person on arrival

#### Choice of Entrée (Choose 3)

Shredded lamb cigar with leek & salsa verde

Berkshire pork belly, pineapple chilli salsa, coriander

Gravlax salmon, capers, dill & crème fraîche & horseradish (GF)

Fried potato gnocchi with chorizo, feta, basil, rocket, parmesan, olive oil (V)

Roasted duck salad, soba noodles, sesame & soy chilli sambal (GFO)

Salt & pepper fried quail, Sichuan pickled cucumber, black mushroom, spring onion

Salad of roasted heirloom beetroot, chickpea fritters, pomegranate, feta & tahini dressing (GF, V)

#### Choice of Mains (Choose 3)

Dry aged, 300g Porterhouse steak, served with garden salad, hand cut chips with red wine jus (cooked medium) (GF)

Chermoula BBQ chicken breast, pistachio cous cous, slow roasted sweet potato & harissa dressing (GFO)

Lamb rump, heirloom vegetables, feta, pea puree, black garlic dressing (GF)

Eggplant & ricotta involtini with tomato, toasted pinenuts & wild rocket salad (V, GF)

Salt & Pepper crispy duck, choy sum, pak choy, orange, ginger, hoisin

Salmon, celeriac remoulade, heirloom tomato & olive salad (GF)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (VG, GF)

#### Sides

Roast potatoes with rosemary & garlic and rocket parmesan salad

#### Choice of Desserts (Choose 3)

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Strawberry and passionfruit curd pavlova, double cream, almond crumble (GF)

Selection of cheese, muscatels, lavosh & quince paste (GFO)

Eton mess, crushed meringue, double cream with strawberries & raspberry coulis

Dark chocolate mousse with black forest cherries, crème fraîche & hazelnut praline

Honey panna cotta, oat crumble, fresh apple & apple granita

Chocolate cake, caramel, white chocolate ice cream

Pistachio & strawberry tart, Pistachio ice cream, strawberry jam

#### Petit Fours

Selection of Home-made:

Orange & almond cake with dried apricot confit, honey mascarpone, caramel (GF, DFO)

Chai chocolate truffles

Mini white chocolate sponge with white chocolate ganache

Salted caramel chocolate tart

**Groups of 40 or more guests will be served two choices per course, alternate drop**