

# Deluxe Menu

## Entrée:

Wild Mushroom Tart with leek, pecorino & baby spinach  
Chinese chicken with soba noodle salad  
Antipasto of Italian meats, hummus, marinated olives, artichoke hearts, grilled zucchini & Turkish bread  
Fresh Ocean Prawns on spiced avocado, coriander & lime dressing  
Crispy skin pork belly with apple & celery salad  
Roast Beetroot & Pumpkin Salad with goat's cheese, crushed walnuts & aged balsamic dressing

## Main:

Pumpkin & Ricotta Ravioli tossed with spinach, roma tomatoes & shaved parmesan  
Roast Free Range Chicken with wild mushroom, leek & pea risotto with sweet potato crisps  
Pan roasted Snapper with baked baby fennel, steamed greens & sauce vierge  
Lamb Rump on sweet potato mash with eggplant, capsicum & zucchini stack & port jus  
Char Grilled King Island Sirloin on smashed potatoes with broad beans, swiss brown mushrooms & red wine jus  
Confit of Duck Leg with braised lentils & root vegetables

## Dessert:

Lemon Tart served with strawberry & mint salad  
Sticky Date Pudding with warm butterscotch sauce & king island double cream  
Chocolate Mousse Torte with mixed berry coulis  
Profiteroles with Vanilla bean custard & warm chocolate sauce  
Mini Pavlovas with strawberries, passion fruit & shaved chocolate

*Includes: Freshly Baked Bread Roll, Pickwick Tea and Brewed Coffee*