

Platinum Menu

Entrée

Coffin Bay Scallops served on Cauliflower & Chive Puree with Crispy Pancetta & Sauce Vin Blanc

Roast Quail Salad with Prosciutto, Pickled Beetroot and Walnut Vinaigrette

Pork Rillettes with Tarragon Cornichons and Red Onion Marmalade

Spring Vegetable Terrine of Asparagus, Globe Artichokes and Goats Curd (vegetarian)

BBQ Jumbo Prawns served on Pickled Cucumber & Fennel Salad with Chilli Lime Dressing

Main

Fillet of Blue Eye Cod roasted on Spring baby vegetables with Citrus and Dill Butter

Grilled Tasmanian Atlantic Salmon Fillet served on Watercress, Ruby Grapefruit and Chestnut Salad

Slow Roasted Barossa Vally Chicken Breast with Asparagus, Almonds, Parsley & Chicken Jus

Duck Leg Confit on braised Parsnip, Carrot & Green Lentils

Char Grilled King Island Beef Filet on Creamy Mash, Steamed Spinach, Red Wine Jus & Beranaise

Dessert

Cream Brulée with Blueberries

Pear, Almond Frangipane tart with Crème Fraiche

Chocolate Torte with Raspberry Coulie & King Island Cream

Cheese plate with French Brie, Victorian Cheedar, Stilton, Muscatels & Lavosh

Includes: Three courses, Chef's selection of canapés on arrival, Freshly Baked Bread Roll, Pickwick Tea and Brewed Coffee