

SET MENU

CANAPES/TAPPERS SET MENU

POLLO CON INVOTIDO

WITH RED WINE REDUCTION GLAZED

SPANAKOPITA IN FILO PASTRY

WITH FETTA CHEESE & SPINACH

N. Z. MUSSELS

WITH HERBS & GARLIC "ANDALUCIA STYLE"

CRUMBED PRAWNS

WITH HOUSE MADE CHILLI & TOMATO JAM

WAGYU BEEF "RAGU"

BAKED IN PUFF PASTRY

BRUSCHETTA

WITH VINCOTTO INFUSED, TOMATO,
PROSCIUTTO, EVOL

TENDER LAMB ON DICE POLENTA

WITH GENOVESE

SMOKED SALMON ON LAVOSH

WITH DILL CRÈME FRAICHE

CHOCOLATE BROWNIE

WITH MINTED DARK CHOCOLATE GANACHE

CHORIZO FRITTATA

WITH POTATO, OLIVES, SPINACH, MEDLEY TOMATO

MENU "A" - \$30.00 / PP

TWO COURSE MENU SELECTION

ENTREE

DUO OF DIPS

WITH OLIVES, TURKISH BREAD, EVOLO

BRUSCHETTA

TOMATO, PROSCIUTTO INFUSED WITH VINCOTTO

MAIN

PENNE IN NAPOLITANA SAUCE

WITH DON QUIJOTE CHORIZO, PARMESAN

CHICKEN MIRABELLA

WITH SALAD & CHIPS, CREAMY MUSHROOM SAUCE

AGED PORTERHOUSE STEAK (300GM)

COOKED MEDIUM WITH DIANNE SAUCE

MENU "B" - \$45.00 / PER PERSON

THREE COURSE MENU SELECTION

ENTREE

CRUMBED PRAWNS ON SUMMER SALAD

WITH GARLIC AIOLI

HOUSEMADE GNOCCHI

WITH 12 HOURS SLOW COOKED BEEF RAGU

MAIN

LINGUINI WITH ST. HELENS PRAWNS

CHORIZO, NAPOLI & MILD CHILLI

AGED PORTERHOUSE STEAK (300 GM)

COOKED MEDIUM WITH DIANNE SAUCE

GRILLED S.A. BARRAMUNDI FILLET

WITH STEAM VEGETABLES BÉARNAISE SAUCE

DESSERT

SUPRISED CLASSIC "TIRAMISU"

CREME BRULEE

WITH BERRY COMPOTE AND INFUSED VANILLA BEANS

MENU "C" - \$55.00 / PP

DELUXE THREE COURSE MENU SELECTION

ENTREE

SEARED S.A. SCALLOPS

ON GREEN PEA GANACHE, RED GARNETT FLOWERS,
MEDLEY TOMATO AND BALSAMIC OIL

CRUMBED JUMBO PRAWNS

ON SUMMER SALAD WITH TRUFFLE OIL DR.

MAIN

LINGUINI

WITH ST. HELENS PRAWNS, SMOKED SALMON,
CREAMY DILL

AGED PORTERHOUSE STEAK (300 GM)

COOKED MEDIUM WITH DIANNE SC

GRILLED S.A. ATLANTIC SALMON FILLET

STEAM VEGETABLES, BÉARNAISE

DESSERT

STICKY DATE PUDDING

BUTTER SCOTCH AND VANILLA ICE CREAM

SUPRISED CLASSIC "TIRAMISU"

CREME BRULEE

WITH BERRY COMPOTE AND INFUSED VANILLA BEAN

MENU "D" - \$65.00 / PER PERSON

SUPREME THREE COURSE MENU SELECTION

ENTREE

SEARED S.A. SCALLOPS

ON GREEN PEA GANACHE, RED GARNETT FLOWERS
MEDLEY TOMATO AND BALSAMIC OIL

CHEF'S SEAFOOD SYMPHONY

PRAWNS, MUSSELS & CALAMARES

WAGYU BEEF CARPACCIO

PARMESAN SHAVED, VINCOTTO,
FLOWERDALE AND OLIVE BREAD

MAIN

LINGUINI

WITH ST. HELENS PRAWNS, SMOKED SALMON,
CREAMY DILL

AGED EYE FILLET STEAK 300 GM)

PRAWNS, COOKED MEDIUM WITH MUSHROOM SAUCE

GRILLED S.A. ATLANTIC SALMON FILLET

SPINACH, MASH, VEGETABLES

DESSERT

STICKY DATE PUDDING

BUTTER SCOTCH AND VANILLA ICE CREAM

SUPRISED CLASSIC "TIRAMISU"

CREME BRULEE

WITH BERRY COMPOTE AND INFUSED VANILLA BEANS

"EXTRAVAGANZA" - \$100.00 / PP

LUXURY FOUR COURSE MENU SELECTION

AMUSE BOUCHE

CHEF'S SUPRISED

ENTREE

GUEST CHOICE

MAIN

LOBSTER COOKED TO PERFECTION

WAGYU STEAK - GRADED "8"

SEAFOOD SELECTION

FROM THE MORNING CATCH

DESSERT

VINTAGE CHEESE SELECTION

WITH FIGS, DATES, QUINCHE PASTE, NUTS
AND FRESH DAILY BAKED FRUIT BREAD

LIMONCELLO AND RASPBERRY PAREFAIT

WITH MINTED JAM