



## SAMPLE MENU

### *Chefs Selection of Canapés*

#### *Entrée*

*Barbecued chicken slice with green olives and lemon salad (g)*  
*Crisp fried scampi and water melon curry*  
*Carpaccio of beef tenderloin and tartar with wasabi Riesling jelly*  
*Yoghurt cheese and vine ripened tomatoes with roast olives and balsamic (v)*  
*Mango lassi with sugar cane skewered scallops*  
*Espresso marinated loin of lamb, scorched tomato, mint and balsamic dressing*

#### *Main course*

*Grilled loin of lamb w vegemite glazed potatoes and minted peas*  
*Licorice glazed spatchcock, tipsy parsnips and roast apple jus*  
*Pan roasted filet of snapper, scallop ravioli, tomato, fennel & shellfish dressing (g)*  
*Smoked tenderloin of beef with a mushroom & gruyere pie Shiraz glaze*  
*Pea & truffle arrancinni with tallegio, fennel, green bean slaw and parmesan oil (v)*  
*Oven roasted loin of venison, coconut panna cotta and green curry foam*

#### *Dessert*

*Citrus tasting, glazed lemon tart, mile high lemon pie and campari jelly,*  
*Passion fruit and banana soufflé served w chocolate chip ice cream*  
*Classic white chocolate and sherry trifle with seasonal berries*  
*Orange & Cointreau cheese parfait*  
*Vanilla crème caramel and almond tuille terrine with berries*  
*Chocolate fondant with sour cream ice cream*

#### *Coffee & tea*

*Chefs creation of sweets*

