

Star room Corporate Menu

Menu 1

Entrée

Antipasto of frittata, prosciutto, charred vegetable fruit, sweet aged vinegar dressing

Tartlet of asparagus, oven roasted tomatoes and goats cheese topped with caramelised onion

Butternut risotto with wild mushrooms, truffle oil and parmesan

Spinach and ricotta ravioli in tomato sauce with roasted garlic and grana padana cheese

Blackened chicken Breast "Cajun spiced" sweet capsicum relish (c)

Main course

Seared salmon fillet, roasted fennel, spinach and saffron risotto with Riesling veloute

Oven baked rump of lamb with caramelized sweet potato mash and thyme buttered beans

Moroccan spiced chicken breast, gazpacho and fennel salsa with soft polenta

Daube de boeuf Bourgogne style (ox cheeks slowly braised in beaujolais), soft potato puree, mange tout
crispy bacon and glazed French shallots

Slowly braised veal osso bucco, saffron risotto and Milanese sauce and gremolata oil

All meals served with a bread roll

Dessert

Passionfruit and banana pannacotta

Milk chocolate brulee with orange chip sauce

Lemon cheesecake parfait with raspberry coulis

Opulent opera slice with caramel sauce and tangelo sorbet

Profiteroles with Baileys custard, white and dark chocolate sauce

Coffee tea & chocolates

*Please choose two from each course to be served on an alternate basis
or one from each course to be served on a set basis*