



WatersEdge Corporate Menu

Menu 1

Entrée

- Soft shell crab and baked eggplant, tzatziki and cucumber salad
- Seafood antipasto, oysters, scallop, smoked salmon with crab lemon and cocktail sauce
- Classic Greek salad with roasted olives, feta, cucumber, flash fried capers marinated onions
- Espresso marinated loin of lamb, caramelized tomato and balsamic salad
- Thai style marinated filet of beef on Asian greens with citrus dressing

Main course

- Oven roasted barramundi fillet, potato butter, shaved fennel and tomato salsa
- Slow cooked atlantic salmon fillet, bitter greens, potato mash with macadamia nut salsa
- Grilled fillet steak 'Rossini', duck liver pate, mushroom relish and shiraz jus pommes chateau
- Herb crusted rump of lamb, potato gnocchi and Mediterranean vegetable fruits
- Spiced veal chop and citrus risotto with roasted garlic and tomato sauce

All meals served with a bread roll

Dessert

- Passionfruit and banana panna cotta
- Milk chocolate brulée with orange chip sauce
- Lemon cheese cake 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*