

# waterfront Wolfies

## CLASSIC CHOICE GROUP DINING MENU

### Entrée

**Roasted cauliflower soup with seared scallop** finished with lemon oil & grilled sourdough

**Porcini & gorgonzola tart** with pear, witlof & radicchio salad, walnuts & truffled honey (v)

**Smoked salmon** with shaved fennel, radish, baby capers finished with lemon oil (gf)

**Salt & pepper prawns** with cucumber, coriander & chilli dipping sauce (gf)

**Sous vide duck breast** carrot puree, pickled carrots, bacon pangrattato & pickled walnuts (chilled)

### Main

**Grilled salmon fillet** mash potato, cherry tomato & green olive salsa, baby herbs (gf)

**Roast corn-fed chicken breast** truffle infused polenta, crisp pancetta, green peas & wild mushroom sauce (gf)

**Char grilled New York cut sirloin 300g** with potato, caramelised onion & blue cheese butter, red wine jus (gf)

**Char grilled pork cutlet** buttered Savoy cabbage, baby heirloom carrots, triple smoked ham & cheddar croquette, pork crackle & apple puree

**Orecchiette** with broccoli, pine nuts, chilli & creamy buffalo ricotta (v)

### Dessert

**Vanilla panna cotta** with strawberry & rose water compote, almond crumble & spiced meringue kisses (gf)

**Sticky date & pecan pudding** butterscotch sauce & vanilla gelato

**Cointreau, orange & almond cake** with caramelized oranges, mascarpone chantilly & candied zest (gf)

**Chocolate & hazelnut torte** whipped cream, chocolate macaron, raspberry, candied hazelnut & chocolate sorbet (gf)

**Local & imported cheeses** with quince paste, lavosh & grissini

### Monday to Friday

**2 courses - \$60 per person**

**3 courses - \$80 per person**

### Saturday, Sunday & Public Holidays

**2 courses - \$65 per person**

**3 courses - \$85 per person**

**NB: This menu is available as a choice menu for between 8 to 40 guests.  
For more than 40 guests, please refer to our Classic Alternate Menu.**