



waterfront Wolfies

DELUXE CHOICE SERVE GROUP DINING MENU

Entrée

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

Chilled tiger prawns with avocado & wasabi mousse, pickled cucumber, salmon pearls & lime dressing (gf, df)

Caramelised pork belly & scallop snow pea, bean sprout salad with toasted cashews & Asian herb dressing (gf, df)

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

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

Main

Pan roasted barramundi fillet smoky eggplant puree, asparagus, green olive & almond tapenade (gf, df)

Roasted lamb rump glazed pressed lamb shoulder, agro dolce spinach, pumpkin puree & lamb jus (gf)

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

Ship & shore 180g grilled beef tenderloin butterflied king prawn, gratin potato & béarnaise (gf)

Spinach & ricotta ravioli with roasted tomato, capsicum & basil sauce finished with Grana Padano (v)

Penne rigate with sautéed slipper lobster, diced potato, green beans & basil pesto

Dessert

Green tea Crème Brulee yuzu curd & biscotti

Warm apple & frangipane tart with vanilla anglaise, caramel sauce & cinnamon ice cream

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

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

Local & imported cheeses with quince paste, lavosh & grissini

Monday to Friday

2 courses - \$70 per person

3 courses - \$90 per person

Saturday, Sunday & Public Holidays

2 courses - \$75 per person

3 courses - \$95 per person

NB: This menu is available as a choice menu for between 8 to 40 guests.

For more than 40 guests, please contact the reservations department for assistance.