

# waterfront Wolfies

## CLASSIC ALTERNATE SERVE GROUP DINING MENU

(Friday 26<sup>th</sup> May – Saturday 17<sup>th</sup> June 2017)

### Entrée

**Roasted cauliflower soup & seared scallop**, finished with lemon oil & grilled sour sough

**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, df)

### Main

**Grilled Salmon fillet** with 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)

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

### Dessert

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

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

**Chocolate & hazelnut torte** with chocolate ganache, raspberry gel, whipped cream & chocolate & hazelnut macaron (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 set/ alternate menu only.**

**Please select one or two items per course to be served as a set or alternate menu.**

**Must be advised 72 hours in advance.**