

# Winter Sit Down Dinner

## Sample Menu

### ENTRÉE

Duck tortellini with beetroot puree, pine nut and currant dressing

### MAIN

Roast lamb rump, smoked eggplant puree, porcini mushrooms, charred pearl onions (GF)

### SIDE DISH

Duck fat potatoes with rosemary (GF)

### DESSERT

Miso caramel apple pudding with creme fraiche



# Spring Summer Sample Canape Menu

Poached beef fillet bruschetta, horseradish cream and olive tapenade  
Chicken tikka, poppadum, mint yoghurt, coriander  
Pomegranate glazed duck, fennel cream on fried wonton  
Tempura king prawns with chilli, coriander and plum dipping sauce  
Tuna tataki, yuzu mayo and wakame on sesame toast  
Baked Hervey Bay scallops, black garlic and parsley butter (GF)  
Cobia tartare betel leaf with finger lime, pomelo (GF)  
Lightly battered zucchini flowers with soy and mirin dipping sauce  
Beetroot chip with horseradish cream and fresh fig (GF)  
Roast carrot, sage and ricotta tortellini with burnt butter  
Mini rubeen sandwich of pastrami, swiss cheese, sauerkraut and russian dressing  
Tuna sashimi with avocado puree and wasabi crumbs (GF)

