

SPRING FLING

CANAPÉS

served on arrival

Grilled scallops with butter sauce

Spring pea arancini with minted mayo

House baked herbed tartlet with confit quail and apple

ENTRÉE

served alternate drop

King prawn and mango “salad”, avocado, chives and tomato oil

Duck terrine, cumquat jam, pickled vegetables, brioche wafer

Silver service bread

MAINS

served alternate drop

Roasted eye fillet, spinach mash, glazed spring vegetables, port jus

Seared chicken, warmed potato,
caper and herbed salad, sorrel and butter vinaigrette

DESSERT

Lavender pannacotta, seasonal fruits,
mint and candied citrus

AFTER DESSERT

Ice cream cart

03 U 11

SPRING FLING

ON ARRIVAL

Louis Roederer Champagne
Strawberry French 75 Cocktail

LUNCH BEVERAGE PACKAGE

Kreglinger NV
Shaw and Smith Sauv Blanc
Shaw and Smith Chardonnay
Shaw and Smith Pinot Noir
Shaw and Smith Shiraz
Stella Artois
Great Northern
4 Pines Pacific Ale
Bulmers Cider
Cascade Light