

# LUNCH or DINNER

## Set Menu

### Entrée

Select two from the following:

**ROASTED PUMPKIN SOUP** topped with basil pesto (GF, V)

**SMOKED SALMON TART** with fennel purée, roquette salad and caper dressing

**CRISPY CHICKEN AND MUSHROOM CRÊPE** with Asian vegetable salad and ginger soy dressing (GF)

**GREEK LAMB AND FETTA TART** with roquette salad and red pepper gastrique

**SLOW COOKED BEEF BRISKET** with sweet potato purée and crispy mushrooms (GF)

### Main

Select two from the following:

**SLOW ROASTED TASMANIAN LAMB SHOULDER** with confit garlic and herb crumb, finished with pan jus

**CHILLI GINGER SCOTTSDALE PORK SIRLOIN** served with black garlic sauce (GF)

**MUSTARD CRUSTED LONGFORD BEEF SIRLOIN** with red wine jus (GF)

**PROSCIUTTO WRAPPED NICHOLS CHICKEN BREAST** with apple cider sauce (GF)

**BUTTER POACHED ATLANTIC SALMON** with saffron aioli (GF)

All mains are served with market fresh vegetables and local potatoes

### Dessert

Select two from the following:

**CHOCOLATE POT** with vanilla bean cream and fresh berries (GF)

**BAKED BLUEBERRY CHEESECAKE TART** with lemon cream and crispy mint

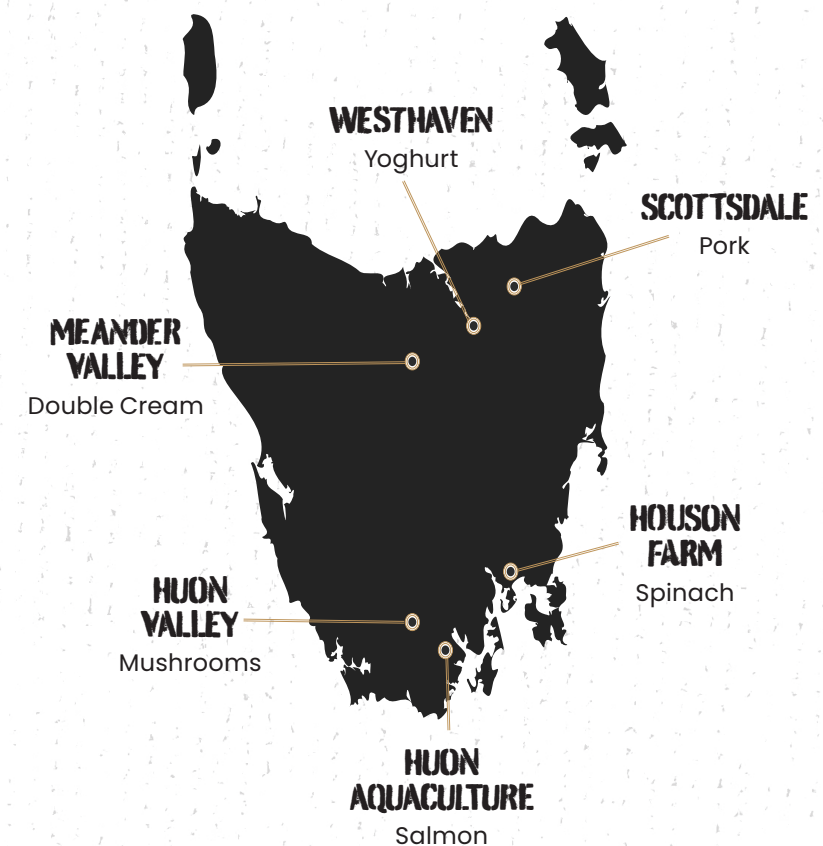
**RHUBARB CRUMBLE** with salted caramel apples and anglaise (GF)

**CHOCOLATE FUDGE CAKE** with rich chocolate ganache and Meander Valley double cream

**WARM DATE PUDDING** with honey caramel and vanilla cream

**STRAWBERRY PANNA COTTA** with chantilly cream, mint and strawberry compote (GF)

Served with freshly brewed coffee, selection of fine herbal teas and petit fours



Minimum of 20 people (alternate serve for lunch/dinner of more than 80 guests)

\*Tailored menus can be developed for numbers under 20, POA