



Dinner Packages

Entree

Pan fried potato gnocchi with basil pesto, semi-dried tomatoes, and toasted pine nuts

Caesar salad with soft poached egg, honey mustard mayonnaise and bacon croutons

Triple cheese croquettes on charred corn salsa and avocado cream

Tomato, mozzarella, and basil bruschetta with aged balsamic syrup

Main

Black Angus grass-fed porterhouse steak (250g) with confit potato scallop, beer-battered onion rings and red wine jus

Chicken parmigiana with triple smoked ham and mozzarella with fat chips, pear and parmesan salad and honey-garlic aioli

Baby lamb rump and baby beetroot salad with fetta, crispy chickpeas, and pomegranate molasses

Pan-seared mushroom risotto with spinach, leek, and parmesan crisps

Each table is served with a selection of artisan bread rolls with butter and Greek salad with Persian fetta and aged balsamic dressing

Dessert

Lemon sorbet, passionfruit sorbet and Belgian chocolate ice cream served in a brandy snap basket

Salted caramel and chocolate tart with toasted macadamias, raspberry soil, and macadamia cream

Strawberry and white chocolate parfait with caramel popcorn and toasted coconut

Indian-inspired chai panna cotta with sesame seed tuile and vanilla lassi