



SAMPLE DINNER MENU

All lunch and dinner menus are served with your choice of warm bread rolls, sliced infinity sourdough or bakers basket. Our bread is served with organic butter or extra virgin olive oil to the table.

Canapés and drinks on arrival

Selection 3 canapés

ENTRÉE COURSE

Salad of smoked chicken breast, mixed witlof and chevre goats cheese with a paprika dressing
Vegetarian Option

Tomato tartar with eggplant caviar and mixed herb salad and chive oil

MAIN COURSE

Grilled barramundi on roast kumara, macadamia nut, coriander and sweet chilli disc, lemon chive butter and tomato confit

Alternate serve

Herb crusted Illabo lamb rack on cauliflower cream and braised baby leeks

Vegetarian Option

Chic pea and vegetable tagine on citrus couscous and roquette with hummus and a preserved lemon salsa

DESSERT COURSE

Lemongrass and ginger panna cotta with palm sugar syrup and grilled pineapple

Après

After your meal you are served D'oro coffee and a selection of fine leaf and herbal teas
Fine chocolates are served to the table

