

# Seated Lunch or Dinners



(Quotation required for  
time, date, numbers,  
staff and equipment)

Home made bread and butter

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## Entrée

Soup of the day from our soup menu

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Salad of the day from our salad menu

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Smoked salmon, chive crème fraiche, blini's

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Oven roasted vegetable frittata with capsicum relish

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Chargrilled chicken salad and pesto

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Thai beef salad with green leaves and sprouts

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Sealed scallops on rocket salad with guacamole

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Crisp duck salad with fresh beetroot, parsley, mustard vinaigrette

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Fish cakes, saffron aioli, citrus salad

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Caramelized onion tart with soft feta, basil, and roast capsicum,  
salad greens

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Tempura Prawns with Asian Salad, chilli jam

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Rare beef salad with peanut and chilli praline

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Smoked ham and parsley terrine, pickled vegetables

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Sesame crusted Atlantic salmon, beetroot salad, cumin roasted corn

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Chicken, basil & pine nut ravioli with a trio of sautéed mushrooms

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Char grilled asparagus with tempered tomatoes and goat's cheese

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Aristo's smoked salmon, baby potato salad

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Grilled squid salad with Seville orange dressing

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Cos salad with blue cheese and walnuts

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Creamy leek and prawn tart

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Baked goats cheese with roast beetroot

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## Main Course

Fillet of beef wellington, roasted potatoes hassleback, glazed carrots, cabernet gravy

Saddle of lamb, field mushroom herb stuffing, roasted root veg, potato croquettes, mint hollandaise

Pan fried stuffed chicken, roast pumpkin with honey, parmesan risotto, leek and cheese herb stuffing

Chicken and bacon pie, leek mushroom sauce, gratin potatoes, green salad

Herb crusted Tasmanian salmon, Moroccan cous cous, Russian salad, capsicum drizzle

Baked Dhufish with roasted baby tomatoes, olive oil mash, fennel cream, sauteed spinach and leek

Chargrilled pork chop with apple sauce, parsley risotto cake, panache of vegetables, cider cream sauce

Thai green curry, jasmine coconut rice, sambal, poppadoms

Braised beef in red wine, chive mash, roasted root veg, pan gravy

Coriander pesto crusted chicken saffron risotto, baby bok choy

Tender beef fillet, leek mash, Shiraz Jus, seasonal vegetables

Baked chicken, potato gratin, mushroom sauce, seasonal vegetables

Pan fried chicken, sweet potato, mushroom risotto

Roasted lamb rump, ratatouille, roast potatoes

Pork fillet, rosemary port sauce, parsnip puree, fondant potato

Pan fried fish, sauce vierge, pistachio rice,

Lamb wellington, steam potatoes, fresh beans

Salt and pepper prawns with sambal, peanuts, cucumber and jasmine rice

Chermoula bbq lamb loin on lemon cous cous with coriander tomato salad

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## Main Course

Kangaroo fillet with sweet potato and beetroot relish

Malay chicken and potato curry steamed rice and roti jala

Braised lamb shank, puree of sweet potato, rosemary potatoes

Baked atlantic salmon with avocado salsa

Braised stuffed beef olives, porcini sauce, mustard mash, asparagus

## Vegetarian

Roast vegetable lasagna with napoli sauce

Ratatouille tart with tarago goat feta and torn basil

Caramelized pumpkin, haloumi, walnut skordalia,

Beetroot and sweet potato salad with beet leaf salad

Handmade pasta with pesto and parmesan

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## Dessert

Lemon tart with fresh cream and raspberries

Vanilla panacotta, orange coconut biscotti

Baked cheesecake with berry drizzle

Chocolate almond torte with ice cream

Hazelnut pavlova with berries and fruit coulis with cream

Sticky date pudding with caramel sauce

English trifle with sherry and cream

Individual pavlovas with berries and coulis

Cheesecake with summer fruits

Chocolate and almond torte

Seasonal fruit platter

Lemon tart

Chocolate brownies with chocolate sauce

Pecan pie with caramel sauce and ice cream

Chocolate mousse

Raspberry bavaois and cream

Apple pie and cream or ice cream

Poached pears and almond frangipane tart with double cream

Bittersweet chocolate tart with raspberry meringue ice cream

Summer berry pudding with crème fraiche