## **Alternate Drop Menu**

## **Entrée**

Kumera and Coconut Soup

Twice Baked Gruyere Souffle

Fragrant Confit of Salmon with Walnut Tarator & a Sesame Yogurt Dressing

Confit of Duck, Grilled White Scallops, Puy Lentils, Radicchio with Balsamic Reduction

## Main

Balinese Grilled Chicken Spiced Rubbed with Coconut Dressing & Nasi Lemak Rice

Rolled Chicken with Leek & Sour Dough Stuffing, Minted Pea Sauce, Paris Mash and Seasonal

Vegetables

Slow Roasted Beef Eye Fillet with Paris Mash, Prosciutto Wrapped Beans and Peppercorn
Sause

Grilled Barramundi Fillet with Lemon Mash, Baby English Spinach and Lemon Mustard

Dressing

## Dessert

Citrus Tart with Vanilla Bean Ice Cream

Vanilla Crème Brûlée with Aniseed Biscotti

Chocolate Ganache with Vanilla Bean Ice Cream

Baked Lemon Ricotta Cheesecake with Poached Seasonal Berries

Classic Bread and Butter Pudding with Sour Morello Cherries with Vanilla Bean Ice Cream

Sticky Date Pudding with Butterscotch Sause and Vanilla Bean Ice Cream

Choice of 2 Entrées, 2 Mains and 2 Desserts.

Minimum 25 People

\$95.00 per person