



***Ocean Dreaming
Premium Banquet menu***

Canapes on arrival

Trio of homemade dips and chargrilled vegetables with a selection of turkish and woodfired breads

Entrée

Please select one of the following

Smoked Salmon carpaccino with capers and lemon vinegarette

Sushi and Sashimi selection with pickled ginger and sweet soy

Traditional caeser salad,crispy bacon,cROUTONS, egg, shaved parmesan with a creamy caeser dressing

Antipasto plate with pancetta,cured meats, marinated fetta,pickled artichokes and chargrilled eggplant and capsicum

Fresh Sydney rock oysters with lime and coriander

Main course

Please select two to be served alternatively

*Rare roast beef fillet with a mustard crust
On mushroom risotto*

*Grilled ocean trout cutlets with lemon butter
On braised asian greens*

*Herb crusted lamb racks with a rosemary and red wine jus
On creamy mashed potato*

*Chicken buerre de crevette
Chicken breast with shrimp butter & bacon
On wild rice*

Dessert

Please select two to be served alternatively

*Chocolate concord
(Layers of light chocolate mud cake and rich chocolate mousse)*

Fresh strawberry tartlets

White chocolate and raspberry charlotte

Citrus tart with king island cream.

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Tea and coffee

