

TO START

Grilled Moreton Bay Bug with hollandaise & lemon Garlic Bread with wholegrain mustard, parsley & cultured butter

CHEFS STATION

Smoky Bay Pacific Oysters, Cold Cooked Prawn, Tasmanian Smoked
Salmon, Champagne Ham, Prosciutto & Rockmelon, BBQ Prawns, Lamb
Skewers, Grilled brussel sprouts & mushrooms, Caprese Salad, BBQ
Summer Vegetable Salad, Blue Swimmer Crab Pasta, Sonoma Sourdough
& Lavosh with whipped chickpea, beetroot dip & herbed Chèvre

MAINS CHOICE OF

Whole Roasted Sirloin with pink peppercorn béarnaise

Humpty Doo Barramundi with pistachio pesto

Spinach & Ricotta ravioli with cream of pumpkin & sage butter

Served with crispy sabago with truffle aioli, broccolini, lemon & smoked almond

DESSERT GRAZING TABLE

Pavlova with Summer berries & creme patisserie

Fruit & Nut Cake with walnut, pecans, hazelnuts & brandy-soaked dried fruits

Australian Cheese with w lavosh, quince paste & muscatel

Petit Fours with mini macarons & chocolate bonbons

