

Table Service Options 2019.

Entree

Thai beef salad, rare beef, lemon-flavored coriander leaves, cucumber and fresh mint (GF)

Pan-fried scallops with lime & coriander

Seared Duck Caesar Salad

Char Grilled Eggplant & Goats Cheese Terrine
apple balsamic glaze

North West King Prawns, roasted garlic
& pernod sauce, Timbale of Wild Rice

Herb crusted lamb Saganaki, black currant glaze

Smoked Salmon & Avocado Stack, snow peas &
truffle oil

Linguini with prawns, basil, tomato & olive oil

Prawns in Filo Pastry with ginger – soy dipping
sauce

Golden Baked Caramelised Goats Cheese and
Pumpkin Tartlet

Desserts

Plates of petits fours, profiteroles, eclairs, mini cakes, panna cotta, chou chou's, orange baskets.....

Main Course

Crispy skin red emperor with tomato and basil salsa

MSA Scotch fillet steaks with thyme and shiraz jus

Stuffed chicken breast wrapped in prosciutto

Herb marinated roasted rack of dorper lamb

Linley valley pork loin, lentil and sage cassoulet

Chicken breast filled with bocconcini & sundried tomatoes

Steamed Fillets of West Australian Reef Fish
char grilled w/- asparagus & lime

Harvey Beef Fillet served on a zucchini fritter, potato
with a béarnaise sauce

Filo Parcels filled with chicken, peach & brie drizzled with a
mango salsa

Rib-Eye Harvey beef
pink peppercorn jus, au gratin potato