

DINNER PARTY MENU

ENTREES

Fresh Prawn Salad with Mild Wasabi & Finger Lime Cream
Layered Smoked Salmon and Avocado Stack
Salt and Pepper squid with Chilli Jam
Char-grilled Mediterranean Vegetable tart with Basil pesto (V)
Twice baked Pecorino or Goats Cheese Soufflés (V)
Grilled chicken bamboo skewer with house made Balinese peanut dipping sauce

MAINS

Pork

Slow Braised Pork Belly with Apple and Fennel Slaw
Organic Pork Cutlet with Pickled Cherry Sauce

Beef

Beef Fillet with Three Mushroom Sauce on Smokey Sweet Potato
Soy Marinated Beef Fillet with coriander Relish

Chicken

Quinoa Coated Chicken with Spicy Corn Salsa
Chicken Breast stuffed with Fetta & Prosciutto
Roasted Chicken Supreme with Lemon Basil Sauce

Seafood

Coconut Sugar Blackened Salmon with Lime and Avocado
Barramundi with Macadamia Crust
Prawn Pasta with Walnut Pesto

Lamb

Lamb Cutlets with Baby Pea Feta and Mint Salad
Chermoula Lamb Rump with yoghurt dressing

Vegetarian

Moroccan Spiced Vegetable Couscous

Sides

Awesome Roast Potatoes with or without Duck fat
Seasonal Steamed Vegetables
Roasted Butternut Pumpkin or Sweet Potato with yoghurt Coriander Dressing

DESSERTS

Summer Fruit Pavlovas

Spiced Panna Cotta with Poached Fruit

Chilled Lime Delicious with Mango and Passionfruit

Vanilla Plum Trifle

Buttermilk Tart with Drunken Strawberries

Lemon Curd with Ginger Macadamia Toffee

Chocolate Mousse Tarts