

DINNER PARTY MENU

ENTREES

Old school prawn cocktails served in a Martini Glass

Layered Smoked Salmon and Avocado Stack

Salt and Pepper squid with Chilli Jam

Flash Fried Scallops Crème fraiche and Tamari Dressing

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

Roasted Lemon Herb Chicken in White Wine on a bed of English Spinach

Quinoa Coated Chicken with Spicy Corn Salsa

Seafood

Coconut Sugar Blackened Salmon with Lime and Avocado

Crumbed Whiting Fillets with Citrus and Fennel Salad

Prawn and Macadamia Salad

Lamb

Lamb Cutlets with Baby Pea Feta and Mint Salad

Chermoula Lamb Rump with yoghurt dressing

Vegetarian

Persian Feta Wonton Salad

Moroccan Spiced Vegetable Couscous

Sides

Awesome Roast Potatoes with or without Duck fat

Seasonal Steamed Vegetables

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

Sticky Date Tart with Toffee Sauce

Chocolate Mousse Tarts