



3 Course Sit Down Menu

Entrée served 50/50

Crispy Calamari, lemon and black pepper dusted calamari strips, rocket, tomato & cucumber salsa topped w honey mustard dressing

or

Zucchini Risotto, Zucchini, green apple, & garden pea, pepper mascarpone & sage risotto,

Mains served 50/50

Marinated Corn Fed Chicken breast, artichoke puree, rhubarb, broccolini, wild mushrooms, pomegranate dressing

or

Tasmanian Salmon, citrus marinated Tasmanian salmon, pickled beetroot, red grapes, baby kale, baby carrots & dill crème fraiche

Dessert served 50/50

Chocolate Nemesis, praline, mousse, raspberry compote & chocolate crumbs

or

Mango & Tropical Coconut Bliss served w pistachio cremeux & summer berries

Cost is \$60 per person