

# menus

## Plated Conference Menu

**\$39.50 per person for two courses (Starter + Main or Main + Dessert)  
or \$ 47.50 per person for three courses**

### Plated Entree

**Two served alternately between guests**

Smoked salmon, crab and prawn parfait with avocado fraiche and wafer crouton  
Smoked duck and cucumber layered on warm rosti finished with plum chutney and Chives  
Julienne vegetables wrapped in silverbeet leaf with capsicum chutney and toasted nuts

### Main Course

**Two served alternately between guests**

Prime fillet beef served on duchess potatoes and baby rocket  
with carrot puree and sticky mushroom jus  
Mille Feuille of vegetables and spinach with sesame toasted filo  
Chicken Maryland stuffed with capsicums, feta and pinenuts served on beetroot puree  
with rough cut pomme frites with thyme and rocksalt

### Side Dishes

**(\$6.50 per option per table of 8)**

Gourmet Potatoes  
Green Salad  
Baked Cauliflower cheese

### Desserts

**Two served alternately between guests**

Raspberry and White Chocolate Crème Brulee served with a Pistachio Biscotti  
Individual Chocolate and Orange Mousse Cups served with an Orange sugar works  
Vanilla bean Panna Cotta with raspberry compote and almond praline sauce

### To Finish

Freshly Brewed Coffee and Specialty Teas served to the table with Chocolate Truffles