

# 4-Course Premium Sunset Dinner



## CANAPÉS

A platter of chef's canapés shared between two guests

## MAIN

Roasted NSW free-range chicken breast with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus

Oven-roasted Tasmanian salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes & seasonal greens

Slow cooked NSW lamb shoulder with Dijon & crème fraîche mash, seasonal greens, honey roasted carrot & Barossa shiraz jus

Slow roasted eggplant with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables & fresh herbs, accompanied by crisp pappadum, sweet mango chutney & refreshing cucumber yoghurt

## ENTREE

Smoked salmon with rocket, shaved fennel & watercress, dressed in a bright lemon & caper vinaigrette

Pumpkin, sage & goat's cheese ravioli in a rustic tomato & vegetable sauce, toasted almonds & shaved Grana Padano parmesan

Roasted chickpea & kale salad with sweet potato, dried cranberries, toasted pepitas & sesame seeds, dressed in a vibrant ginger & carrot dressing

Bread roll served with butter portion

## DESSERT

Passionfruit meringue tart crisp shell with tangy passionfruit curd & toasted meringue

Chocolate & Mandarin dome velvety dark chocolate mousse with bright mandarin centre

Tropical mango & coconut pillow coconut mousse with a mango center in a light tropical finish

Dark chocolate caramel dome rich dark chocolate with an indulgent flowing caramel centre