

Starlight DINNER



CANAPÉS

A platter of chef's canapés shared between two guests.

ENTRÉE

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

MAIN

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verde, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

DESSERT

Modern Lamington with shredded coconut, strawberry, and thickened cream (GF)

Malibu & Coconut Slice served with mango coulis

Lemon and Lime Tart strawberry and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Sample menu only and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.