

SEATED MENU

\$125 per person (Incl GST)

2 canapes, entrée, main, dessert, T&C, petit fours

CANAPÉS

Seared tuna with black pepper, coriander, sesame and avocado (GF) Grilled pork and crab betel leaf with ginger and shallot sauce (GF) ENTRÉE

Bugtail, prawn and scallop risotto with chervil (GF)

MAIN

Roast spring lamb rack with carrot puree and buttered spinach (GF) DESSERT
Lemon tart with burnt orange syrup and vanilla bean ice cream Petit fours served with tea and coffee

