

## SAMPLE SUMMER MENU 2011

### ENTRÉE

- Chilled Red Capsicum Soup, Cumin, Sage **V, GF**
- Prawn Linguine, Chilli & Garlic Olive Oil, Lemon Zest & Rocket
- Crispy Skinned Salmon, Almond Shallot Sauce, Mesclun Salad **GF**
- Spice Roasted Pork Belly, Green Apple & Ginger Salad **GF**
- Balmain Bug, Lemon Orzo, Slow Roasted Cherry Tomatoes **GF**
- Caramelised Beetroot, Persian Feta, Spiced Pecans, Baby Spinach Salad **V, GF**
- Twice Baked Gippsland Blue Cheese Souffle, Glazed Figs, Rocket **V**

### MAIN

- Kangaroo Fillet, Caramelised Pear, Red Currant Glaze **GF**
- Slow Braised Moroccan Lamb Tagine, Date & Citrus Couscous, Pomegranate Glaze
- Beef Tenderloin, Dauphinoise Potatoes, Mushroom Cigar, Rosemary Jus
- Herbed Lamb Rack, Spiced Lentils, Kumara Crisps
- Saffron & Honey Chicken Supreme, Caramelised Onion Quinoa, Cherry Tomato **GF**
- Braised Lamb Shank, Kumara Mash, Shiraz Jus, Beetroot Relish **GF**
- Tomato, Feta, Almond & Date Baklava, Watercress Salad **V**
- Herb Crusted Barramundi, Polenta Cake, Ratatouille, Pesto **GF**

### SIDES

- Green Beans, Mangetout, Hazelnuts, Orange
- Roasted Chat Potatoes, Lemon, Sage
- Roasted Sweet Potato, Chilli, Maple Syrup Glaze
- Balsamic Roasted Shallots, Rosemary
- Grilled Asparagus, Snowpeas, Tarragon, Almonds
- Shaved Fennel, Rocket, Parmesan

### DESSERTS

- Lemongrass, Ginger & Kaffir Lime Leaf Chocolate Tart
- Lemon Verbena Pannacotta, Apple Jelly, Almond Biscotti
- Pear & Ginger Frangipani Tart, Vanilla Anglaise
- Orange Polenta Cake, Spiced Mascapone, Dark Chocolate **GF**
- Sticky Fig Pudding, Ginger Lime Sauce, Vanilla Bean Ice cream

## CANAPE MENU

### WARM

Cumin Scented Lamb Kofta, Date & Tamarind sauce GF  
Spinach, Pine nut & Ricotta Rolls, Tomato Chutney V  
Moroccan Lamb Cutlets, Minted Yoghurt Sauce GF  
Spicy Prawn Skewers, Chipotle Aioli GF  
Blue Cheese & Fennel Tartlet V  
Tandoori Vegetable Pies, Mango Chutney V  
Minted Lamb Pies, Mushy Peas  
Wagyu Beef Burgers  
Curried Coconut Chicken Skewers, Mango Dipping Sauce GF  
Panko & Sesame Crusted Prawn Skewers, Miso Ginger Dipping Sauce  
Chorizo, Caramelised Onion & Feta PIZZETTAS, Rocket Pesto  
Moroccan Spiced Barramundi Skewers, Roasted Red Pepper Aioli GF  
Pork & Fennel Sausage Rolls, Tomato Relish  
Seared Scallops, Pink Grapefruit Salad, Citrus Dressing on Ceramic spoons GF  
Pumpkin, Sage & Lemon Zest Arrancini, Red Pepper Aioli  
Pork, Ginger & Chive Wontons, Soy Dipping Sauce

### CHILLED

Zucchini & Dill Mini Fritters, Lemon Scented Whipped Feta V  
Smoked Salmon, Herbed Cream & Spinach Roulade GF  
Tuna Tartare, Cucumber Salsa, Wasabi Aioli on Ceramic spoons GF  
Duck Pancakes, Cucumber Batons, Hoisin  
Beetroot & Couscous cakes, Dill Cream, Smoked Salmon  
Poached chicken, Preserved Lemon and Tarragon Finger Sandwiches  
Shrimp & Mango Rice Paper Rolls, Ginger chilli Dipping Sauce GF  
Blue Cheese, Spiced Fig & Prosciutto Tartlets  
Sundried Tomato Polenta Cakes, Avocado & Persian Feta GF,V  
Asparagus, Lemon Hollandaise, Crudite V  
Filo Tartlet, Asian Beef Salad, Fresh Herbs  
Quinoa & Haloumi Cakes, Baba Ghanoush, Carrot Relish GF,V  
Cucumber Barquettes, Thai Chicken Salad, Chilli Jam GF  
Seared Beef, Watercress Cream, Cherry Tomato, Crostini  
King Prawns, Salsa Verde Yoghurt Sauce GF

### SWEET

Chocolate Mousse, Candied Orange, Chocolate shavings GF  
Lemon Verbena Pannacotta, Apple Salsa, Almond Praline GF  
Passionfruit Tartlets, Kiwifruit Compote  
Chocolate Blueberry Brownie, Berry Mascapone  
Raspberry Miroire, White Chocolate Shard GF

### NOODLE BOXES/ASIAN BOWLS

Miso Glazed Barramundi, Soba Noodle & Fresh Herb Salad, Wasabi Vinaigrette  
Lamb Tagine, Apricot & Pine nut Couscous  
Fish & Chips, Tarragon & Caper Tartare, lemon wedge  
Chilli & Basil Chicken Stir fry, Steamed Rice  
Veal Loin, Baby Potato Salad, Rosemary Jus, Caper & Raisin Chutney GF (bowl only)  
Goan Fish Curry, Coconut Cumin Rice