



### **\$70 Set Menu**

Choose from 4 Canapés or 2 Entrees, 2 Mains, plus Dessert Sampler or a choice of 2 Desserts

### **\$80 Set Menu**

Choose from 4 Canapés or 2 Entrees, 3 Mains, plus Dessert Sampler or a choice of 2 Desserts

### **\$90 Set Menu**

Choose from 5 Canapés or 3 Entrees, 3 Mains, plus Dessert Sampler or a choice of 2 Desserts

**The above menus are a guests choice of on the night, not alternate drop.**

## **ENTREES**

### **Classic Style Atlantic Salmon Gravlax**

w/ cucumber & rainforest honey sorbet, buttermilk jelly, cracked pepper grissini

### **Salsa's ½ Doz Oysters Three Ways**

natural, nam pla prik, wasabi emulsion

### **Vine Leaf Wrapped Yellow Fin Tuna Crudo**

w/ goats curd, baby capers, poppy seed lattice

### **Slow Braised Lamb Pithiviers**

w/ eggplant whip, chermoula vinaigrette

### **Char Siu BBQ Pork Tenderloin**

w/ soba noodle salad, mandarin hollandaise, scallop salsa

### **Sun-Dried Tomato & Mozzarella Filled Quail**

w/ roast pumpkin galette, prosciutto, vincotto jus

### **Beef Tataki**

w/ spicy miso emulsion, japanese daikon salad

### **Sandcrab Dumplings**

w/ tom yum broth, exotic mushroom salad

### **Liquorice Caramel Pork Belly**

w/ katafi wrapped scallops, red nahm jim



## **MAINS**

### **Piri Piri Chicken Breast**

w/ kipfler potato salad, burned lime cream fraiche

### **Tableland Coffee & Chilli Rubbed Kangaroo**

w/ steamed polenta pudding, white onion soubise

### **Fish Of The Day**

w/ fragrant rice, blood orange laksa, tiger prawn sambal

### **OR With**

sandcrab brandade

w/ green pea veloute, semi dried tomato salsa

### **Teriyaki Glazed Atlantic Salmon**

w/ wasabi crisps, silken cauliflower, cucumber & carrot pickle

### **Char Grilled Sirloin**

w/ corn & coriander galette, jalapeno hollandaise

### **Black Angus Eye Fillet**

w/ goats cheese gâteau, marchand de vin butter

### **Lamb Backstrap**

w/ 3 cheese souffle, tomato chilli jam

### **Chimichurri Barramundi**

w/ parsnip flan, piquillo pepper & chorizo salsa fresco

### **Pastrami Style Duck Breast**

w/ celeriac remoulade, pickled nashi pear salad



## DESSERTS

### **Salsa Dessert Sampler**

Valrhona Chocolate Marquise  
Frozen Dragonfruit & Vanilla Parfait Terrine  
Mango & Chilli Brulée  
Quark & Passionfruit Panna Cotta  
Selection of Salsa Truffles

Or

### **Tableland Passionfruit Cream Brulée**

w/ macadamia ice cream

### **Valrhona Chocolate Mud Cake**

w/ raspberry basil sorbet, saffron cotton candy

### **Mango & Lime Panna Cotta**

w/ matcha anglaise, coconut jelly salsa

### **Madagascar Vanilla Semi Freddo**

w/ tableland strawberries, chocolate pencil

### **Lemon Aspen Cheese Cake**

w/ dragon fruit sorbet, wattleseed tuille

White Chocolate & Vanilla Custard Pots

w/ café late parfait, almond biscotti

### **Valrhona Chocolate Marquise**

w/ pistachio anglaise, red current sorbet