

# Dinner Menu

## PLATED DINNER MENUS

Minimum 30 Guests

Available as a 2 course or 3 course menu. Alternate serve available upon request.

### Plated Menus Include

Freshly baked gourmet breads, freshly brewed Vittoria Coffee and a selection of tea.

### Soup

White bean with truffle infused oil V GF  
Local spanner crab bisque with a tangy chive cream GF  
Classic chicken and sweet corn GF DF  
Butternut pumpkin soup with crème fraiche GF



### Hot Entrée

Honey and soy roasted duck breast, sour potatoes, micro herbs with a sweet orange reduction GF  
Ricotta and baby spinach filled tortellini, roasted tomatoes, basil veloute, shaved parmigiano reggiano V  
Harissa spiced lamb loin on Middle Eastern couscous with frisee and yoghurt raita  
Braised Bangalow pork belly with cauliflower puree, gremolata and port soaked raisins  
Fragrant Thai coconut chicken with oriental salad and toasted peanuts  
Warm leek and camembert tart with bitter greens and quince vino cotto V

### Cold Entrée

Trio of Tasmanian salmon served Asian tartare, smoked and dukkah roasted GF DF  
Asian inspired tapas plate with enoki mushroom  
Vietnamese rolls, Queensland prawns and soya Pacific oysters GF DF  
Charcuterie selection with carved leg ham, sopressa, prosciutto, pickled vegetables, grissini, green totato relish  
Tian of Queensland prawns, avocado and melon with a lobster cream GF  
Queensland seafood selection of freshly shucked oysters, local prawns, succulent bug tail and marinated Hervey Bay scallops GF DF  
Baby red beetroot salad with wild rocket, marinated feta and candied walnuts V GF



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### Mains

Slow roasted chicken breast with a pesto crust, garlic potato mash, Swiss chard, chicken jus

Tuscan infused rack of lamb, preserved lemon polenta, broccolini, shiraz jus GF

Char grilled Black Angus sirloin, desiree potato pave, seasonal vegetables, exotic mushroom sauce GF

Fillet of Tasmanian salmon, spiced sweet potato, wok tossed Asian greens, lemongrass volute GF

Bangalow pork cutlets, white bean cassoulet, wilted English spinach, madeira jus

Roasted fillet of local gold band snapper, risotto bianco, shaved fennel and radish with nicoise style dressing GF

Black Angus fillet of beef, herbed parsnip mash, glazed baby carrot, broccolini and red wine jus GF

Confit duck leg, butternut squash puree, potato croquette, green beans, toasted almonds, blueberry reduction GF

Dukkah rubbed lamb rump, crushed kipfler potatoes, roasted red peppers, charred zucchini, vanilla scented jus GF DF

Chicken breast with a truffle butter, semi dried tomato infused mash, wilted baby spinach, herb emulsion GF

Black Angus beef tenderloin, garlic roasted potatoes, crisp greens, chilli glaze GF

North Queensland barramundi, sweet potato mash, grilled witlof, wild lime veloute GF

### Vegetarian Mains

Warm tian of grilled marinated vegetables, layered potato pave, red pepper coulis V GF

Pumpkin risotto with sage infused brown butter and toasted pepitas V GF

Baked Mediterranean polenta cake, gorgonzola cream, broccolini, salsa rossa V GF



### Dessert

Toasted coconut panna cotta, Dutch chocolate macaron, three berry sauce and vanilla bean cream GF

Apple and almond custard tart, soft cream, amaretti biscuit crumble

Beechwood raspberry crème brulee, white chocolate sauce, double cream GF

White chocolate and baileys charlotte, toasted Tamborine Mountain macadamia crumble, sharp raspberry cream

Baked vanilla cheese cake, double cream, passionfruit sauce

Orange and chocolate fondant pudding, vanilla ice cream, chocolate wafer

Lemon curd tart, vanilla ice cream, mango coulis

Individual Pavlova topped with fresh tropical fruits, honeycomb dust GF

Milk chocolate dipped profiteroles with fresh strawberries and coffee anglaise

Sticky date pudding, rich butterscotch sauce, vanilla bean ice cream

