

# Entrées

## *Peking Rolls*

Delicate Pancakes filled with fresh roasted duck meat and served with Hoi Sin Sauce

## *Marinated Satay Lamb*

Tender Lamb marinated in Satay Spices and served in Puff Pastry cases

## *King Prawns Flavoured with Wasabi*

King Prawns wrapped in Wonton Shells, lightly fried and dressed with Lime and Wasabi mayonnaise

## *Brioche Parcels*

Fresh Brioche filled with a creamy Chicken and Mushroom filling

## *Barbecue Hoi Sin Pork*

Pork fillet marinated in Peking herbs, barbequed and served with a fresh salad of lettuce, tomato & cucumber

## *Spinach, Ricotta & Pine Nut Cannelloni*

Freshly made Cannelloni topped with English Spinach, Parmesan Cheese and served with a Tomato and Basil sauce

## *Garlic Prawn Wontons*

Homemade Wontons filled with garlic flavoured prawns, lightly fried and served with Honey Soy Sauce

## *Chicken & Pistachio Roulade*

Baked tender chicken breast filled with a pistachio and herb farce then rolled in Prosciutto and Baby Spinach served with Pear and Gooseberry compote

## *Zucchini Noodle Pancakes with King Prawns*

Pancakes made from Zucchini & Noodles, topped with Pan Fried Green King Prawns and drizzled with Lemon and Lime Aioli

## *Peppered Seafood*

Fresh seafood of Prawns & Calamari flavoured with Black Pepper and Sesame Seeds, Chargrilled and served with cucumber salad

## *Chargrilled Scallops*

Served in their shells with Garlic Aoli

# *Flors D'oeuvres*

## *Herb Pikelets*

Topped with Mascapone & Smoked Salmon

## *Sweet Chilli Prawn Cakes*

Thai flavoured seafood cakes  
with cucumber raita

## *Tempura Vegetables*

With Honey Soy & Sesame Sauce

## *Fresh Tartlet Selection*

- ◆ Apple, Avocado and Crabmeat
- ◆ Duck meat with Hoi sin flavours
- ◆ Mediterranean Chargrilled Ratatouille of vegetables

## *Freshly Shelled Oysters*

- ◆ Natural with Fresh Lemon
- ◆ Lime, Wasabi & Avocado
- ◆ Basil, Bocconcini, & Tomato
- ◆ Bacon & Worcestershire Sauce
- ◆ Tomato, Worcestershire & Tabasco Sauce

## *Cucumber Disks*

With Sundried Tomato, Sour Cream & Chives

## *Blinis Served With*

- ◆ Lemon Cream & Smoked Salmon or
- ◆ Minted Mayonnaise & King Prawns

## *Assorted Crostinis*

with Gourmet Toppings

## *Chargrilled Scallops*

Served in their shells with Garlic Aoli

## *King Prawns*

Pocketed with Homemade Pesto and  
served with homemade dipping sauce

## *Fish Gujons Coated In Chopped Nuts*

Served with Tartar & Coriander sauce

## *Swedish Meatballs*

with Tomato & Basil Dipping Sauce

## *Homemade Thai Green Curry Chicken Spring Rolls*

with Coconut Dipping Sauces

## *Prawns & Wasabi Wrapped In Filo*

Garnished with Ginger & Wasabi Paste

## *Chicken & Camembert Mini Rissoles*

with Honey & Soy Dipping Sauce

## *Poppy Seed Crepes*

Rolled with Smoked Salmon and Caper-flavoured Cream Cheese

## *Fresh Sushi Rolls*

Mixed Flavours

## *Home Made Wontons*

Chinese flavoured vegetables in crunchy wonton parcels

## *Chargrilled Thai Chicken Gujons*

With sweet Chili & Cucumber Sauce

# Main Selection

All served with the Chef's selection of fresh vegetables.

## *Baked Beef Wellington*

Oven Roasted Long filet  
smeared with home made Paté, wrapped in pastry  
then sliced and served on a garlic flavoured Crute  
and finished with a Pink Peppercorn Jus

## *Herb Crusted Beef*

Tender roasted filet of Beef, sliced and served with  
Potato Rosti and mushroom Juslie

## *Camembert Chicken*

Tender Chicken Breast filled with Camembert Cheese  
and herb farce binded with a delicate  
Champagne hollandaise sauce

## *Crispy Pancetta Baked Pork*

Pork filet wrapped in finely sliced Pancetta  
served with an Apple and Rocket Compote

## *Parmesan Crusted Chargrilled Chicken Breast*

Full Chicken Breast chargrilled then topped with  
Parmesan Cheese, baked and served on roasted  
Roma tomatoes flavoured with fresh basil

## *Garlic Beef*

Beef filet studded with garlic, oven roasted  
on a bed of Sesame sweet potato and  
topped with Redcurrant Jus

## *Char Grilled Tasmanian Salmon*

Lightly brushed with roasted Artichoke paste  
served on char grilled eggplant and fried parsnips  
drizzled with a black olive taparnade

## *Oven Roasted Lamb*

Young Lamb filet pocketed with semi-dried tomatoes,  
bocconcini and English spinach served with  
Crisp butternut pumpkin cubes and  
tomato demi glace, laced with Balsamic vinegar

## *Chargrilled Chicken Breast*

Cooked to perfection and binded with  
wild mushroom and Brandy cream Sauce

## *Steamed Coral Trout (when available)*

Layered with Smoked Salmon and Camembert Cheese topped  
with Bernaise Sauce served on Pine nut buttered beans

# Vegetarian Selections

## Entrées

### *Peking Rolls*

Delicate Pancakes filled with fresh roasted duck meat and served with Hoi Sin Sauce

### *Spinach, Ricotta & Pine Nut Cannelloni*

Freshly made Cannelloni topped with English Spinach, Parmesan Cheese and served with a Tomato and Basil sauce

### *Chargrilled Vegetable Wontons*

Homemade Wontons filled with chargrilled vegetables, lightly fried and served with Honey Soy Sauce

### *Risotto*

with Pan-fried Mushrooms & topped with Feta Cheese

### *Polenta Cake*

with Roasted Mushroom & Tomato Salsa

### *Fresh Sushi Rolls*

Mixed Flavours

### *Vegetable Frittata*

with Humus and Black Olives

### *Tempura Vegetable*

Lightly Battered Vegetables with Wasabi Mayonnaise

## Mains

### *Vegetarian Tartlets*

Chargrilled Vegetables served in polenta short crust bound with a tomato and herb sauce

### *Roasted Capsicums*

with Indonesian style vegetables served with a toasted cashew and coconut sauce

### *Barbequed Vegetable and Tofu Kebabs*

served on a bed of flavoured cous cous

### *Traditional Italian Pasta*

served with tomato and basil sauce  
(Fettuccini or spaghetti)

### *Stir Fried Asian Greens*

and mushrooms with tofu

### *Garlic Potato Stacks*

with baked avocado and baby spinach

### *Mixed Mushroom in Brioche*

Fresh brioche filled with mixed mushrooms and baked to perfection

# *Dessert Selection*

## *Home Made Profiteroles*

Filled with a light Grand Mariner Custard, drowned with liquid chocolate, and topped with fresh cream

## *Espresso Bavarois*

Delicate and light texture with a hint of Baileys liquor topped with crunchy Praline slice

## *Traditional Pavlova Roll*

Served with fresh seasonal fruit and cream

## *Homemade Apple Flan*

Individual flans of fresh apples and liquors served with ice cream and crème Anglaise

## *Lemon Cheesecake*

Served with fresh Berry Coulis and cream

## *Passionfruit Brulee*

Served with Homemade Biscotti and King Island Cream

## *Sticky Date Pudding*

With Butterscotch Sauce and crunchy toffee swirls

## *Fresh Strawberries And Berry Stack*

Layers of Puff Pastry with fresh berries and strawberries topped with King Island Cream

## *Vanilla Panna Cotta*

Served with Caramelized figs and coffee flavoured Sabyon

## *Steamed Chocolate Pudding*

A rich Chocolate Pudding with liquid chocolate centers and served with Dark Chocolate Sauce & Ice Cream

