



Waterfront Classic Banquet Menu

Bread roll

e n t r e e

Smoked salmon with avocado salsa, baby capers, shaved onion & sour dough crostini

Air dried beef with cabbage, croutons, parmesan, lemon & extra virgin olive oil

Pink peppercorn & salt cured ocean trout with pickled cucumber & chervil (g)

Moorish spiced medium- rare roast beef tenderloin with grilled vegetables & spiced cous cous salad

Confit truss tomato with goats' cheese & balsamic reduction

Char grilled chicken with green olive & preserved lemon salad (g)

m a i n

Pan roasted market fish with roasted fennel, tomato broth & dragoncello

Crispy skin Atlantic salmon with confit baby eggplant, garlic & tomato (g)

Char grilled 230g tenderloin house-made Worcestershire sauce & creamy mash,
topped with piquant blue cheese (g)

Roasted chicken breast with lemon thyme mascarpone, polenta & red wine jus (g)

Twice-cooked pork belly with braised lentils & buttered cabbage (g)

Pumpkin & sage ravioli with pea cream sauce & toasted herb crumbs (v)

Main course served with rocket & parmesan salad

d e s s e r t s

Vanilla bean pannacotta with berry soup & almond biscotti

Chocolate & hazelnut torte with ganache & whipped cream (g)

Aged Maffra cheddar with dried pear, muscatels & crackers

Bread & butter pudding cake with vanilla anglaise (cold)

Baked citrus tart with passionfruit curd & Chantilly cream

Trio of chocolate treats

C o f f e e , t e a & c h o c o l a t e s

Please choose two options from each course
to be served on an alternate basis

waterfront