



2012 Group Dining Menu

Entree

Tasmanian smoked salmon with avocado salsa, red onion, baby capers & toasted brioche
Caesar salad & roast chicken wrap with prosciutto, parmesan, soft boiled egg & white anchovy
Salt & pepper tossed tiger prawns with black bean, coriander, lime & spiced plum sauce
Greek salad with roast olives, cucumber, roma tomato, Australian fetta, marinated onions, oregano & lemon dressing
Labna & vine ripened tomato with black olive paste & pane carasau

Main Course

Char grilled sirloin served with potato, roast truss cherry tomato, vegemite butter & red wine jus
Pan roasted barramundi fillet with green beans, potato, tomato & green olive salsa
Roast chicken breast with creamy polenta, taleggio, wilted spinach & oregano jus
Sauté tiger prawns with fusilli pasta, potato, green beans & pesto
Spinach & ricotta ravioli with roast tomato sauce, shaved parmesan & basil chips

Dessert

Vanilla bean panna cotta with strawberry soup & almond tuille
Voluptuous chocolate delight
Layers of dark chocolate brownie, chocolate ganache & milk chocolate mousse in a white chocolate cube with whipped cream
Traditional tiramisu
Layered coffee & kahlua infused sponge, with mascarpone cream & chocolate shavings
Aged Maffra cheddar with quince paste, muscatels & lavosh

Side Order - Additional

Mixed leaf salad - \$9.00
Crispy fries & aioli - \$9.00
Green beans & almond butter - \$11.00

Breads - \$9.00

Sourdough Cobb with olive oil & spiced tomato relish

Pizza bread - \$15.00

Garlic, rosemary & black olive paste

2 courses - \$50 per person

3 courses - \$70 per person

waterfront

Wolfies

italian village