

Festive Table Banquet Menu

Available from 1 November 2025 – 24 December 2025

ENTRÉE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

Potato, Herbs & Goat Cheese Croquette
with mixed tomato, chilli & coriander salsa

Slow Cooked Pork Shoulder Terrine (GF, DF)
with wasabi apple puree

Citrus & Herb Cure Salmon (GF, DF)
with seaweed salad dressed & sesame vinaigrette

Seafood & Blue Cheese Ragout Tartlet (GF, DF)
with green apple & walnut salsa

Toasted Pumpkin Gnocchi (GF, VGNO)
with spinach, cherry tomato, wild mushroom & parmesan cheese

MAIN

ON THREE TIERED STANDS

Roast Lamb Shoulder with Rosemary – served with red wine jus (GF, DF)

Baked Barramundi with Corn Salsa (GF, DF)

Oven Baked Spinach Ricotta Cannelloni with Napolitana Sauce & Mozzarella Cheese (V)

SIDES

Baked Pumpkin flavoured with Thyme (GF, VGN)

Garden Salad Dress with Lemon & Olive Oil (GF, VGN)

Sauteed Green Bean with Garlic (GF, VGN)

DESSERT

ON THREE TIERED STANDS

Farci Piccolini
with strawberry & mascarpone mousse

Seasonal Fresh Fruits (GF, VGN)
with strawberry & red fruit coulis

Coconut Pannacotta (GF, VGN)
with fruit salsa & passionfruit coulis