



~3 course Set menu~

Entrée

Essence tasting plate with your choice of 3 of the following items:

- Shot glass of slow roasted tomato and red pepper soup with parmesan grissini stick
- Nori omelet wafer with Tasmanian smoked salmon and horseradish crème
- Tiger prawns with wild lime and macadamia aioli
- Mediterranean Frittata with crumbled feta and basil oil
- Thai Chicken cup with fresh lemongrass and rice noodle
- Bruschetta - roma tomato, baby basil leaves, caramelised onion & Bocconcini
- Authentic Japanese Chicken teriyaki rolls with sweet soy
- Mini Greek lamb Kofta wraps with cucumber yoghurt and teardrop tomatoes

Main Course (selection of 2)

- Baby lamb rump served on a bed of baked zesty lemon Kipfler's with mint salsa verde.
- Chicken Breast pocketed with a tomato, basil and Bulgarian feta mousse served on a potato rosti with sugar snaps and parmesan wafer.
- Grass fed Eye fillet cooked to medium served on a bed of creamed sweet potato mash with green beans and red wine jus lie.
- Thyme encrusted Tasmanian Salmon with baby asparagus, crispy greens and lemon balm beurre blanc.

Dessert (selection of 2)

- Citrus trip – Lime pannacotta, lemon curd tartlet, lemon sorbet shot topped cointreau chartreuse mandarin.
- Meringue stacks with fresh berries, Belgium milk chocolate fondant and mascarpone finished with Persian spun sugar
- Triple chocolate lace towers – layered white, dark and milk chocolate mousse topped with chocolate lace wafer and King Island double cream
- Crème de la crème – Crème caramel, butterscotch gelato, caramel hazelnut shot topped with toffee shards

OR.....Dessert buffet: A selection of the above desserts made in petit sizes to allow four taste sensations per person