

bluesalt set menus



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bluesalt

PRICES ARE PER PERSON

2 course | \$44.5

bread

Warm Garlic & Olive Sourdough with Extra Virgin Olive Oil & Balsamic Crème

entrée

Duck Crisp duck breast with red cabbage, pickled ginger, mint & orange reduction

King Prawns Grilled king prawns with fresh mango, Persian fetta, cress & macadamia

main

Chicken 200gm corn fed chicken supreme with peppered kipflers, rocket, asparagus and redcurrant reduction

Barramundi Barramundi fillet with crisp polenta, wilted spinach, asparagus and salsa verde

PRICES ARE PER PERSON

3 course | \$57

bread

Warm Garlic & Olive Sourdough with Extra Virgin Olive Oil & Balsamic Crème

entrée

Duck Crisp duck breast with red cabbage, pickled ginger, mint & orange reduction

King Prawns Grilled king prawns with fresh mango, Persian fetta, cress & macadamia

main

Chicken 200gm corn fed chicken supreme with peppered kipflers, rocket, asparagus and redcurrant reduction

Barramundi Barramundi fillet with crisp polenta, wilted spinach, asparagus and salsa verde

dessert

Bavarois Honey bavarois with caramelised figs, floss & pistachio tuille

Chocolate Warm chocolate fondant, praline ice cream & berry panache

Group dinner menu selections can be served a la carte for groups of 20 or under. Over 20, each course will be served alternatively.

Beef main upgrade option is available at an extra \$5 per person.

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canapés	Chef's selection of 2 canapés	
bread	Warm Garlic & Olive Sourdough with Extra Virgin Olive Oil & Balsamic Crème	
share plates		
Seafood	Fresh Oysters, Smoked Salmon, King Prawns, House Made Cocktail Sauce & Lemon	
Antipasti	Marinated Manzanillo Olives, Prosciutto Crudo, Persian Fetta, Stuffed Bell Peppers & Marinated Artichokes with Crusty Bread & Dips	
mains		
Chicken	200gm corn fed chicken supreme with peppered kipflers, rocket, asparagus and redcurrant reduction	
Barramundi	Barramundi fillet with crisp polenta, wilted spinach, asparagus and salsa verde	
Tenderloin	250gm Grainge Tenderloin on warm baby potatoes, celery hearts, horseradish and prosciutto	
dessert		
Bavarois	Honey bavarois with caramelised figs, floss & pistachio tuille	
Chocolate	Warm chocolate fondant, praline ice cream & berry panache	
Tart	Baked lemon and lime tart with whipped cream, kiwi fruit and mint	
cheese		
Cheese Plate	Shared Cheese Plate of Selected Australian Cheese served with Honeycomb, Figs & Lavosh	

Please choose 2 options each for main & dessert. Group dinner menu selections can be served a la carte for groups of 20 or under. Over 20, each course will be served alternatively.

something more

canapés	½ Hour Chef's Selection of Canapés	\$7.5 per person
shared bowls	Shared bowl of Vegetables, Roasted Potatoes or Garden Salad	\$10 per bowl