



#### **COLD**

Tiger prawns served with cocktail sauce  
Sydney Rock Oysters with green peppercorn mignonette  
Moreton Bay Bugs with three spoon vinaigrette  
Smoked salmon with lemon, capers and dill  
Chef selection of salads  
Charcuterie platters  
Nigiri and sushi with wasabi, pickled ginger and soy sauce

#### **HOT**

Roast beef rib served with Yorkshire pudding, grain mustard and wild mushroom jus  
Crispy salmon fillet with broccolini and Champagne sauce  
Lemon herb grilled chicken breast with beans and toasted almonds  
Spinach and ricotta ravioli with Buffalo mozzarella and smoked tomato sauce  
Rosemary roasted kipflers, pumpkin, charred baby onions and confit garlic  
Seasonal steamed vegetables

#### **CARVERY**

Pork loin with crackling and roasted apple sauce  
Mustard and horseradish crusted sirloin with beef jus

#### **DESSERTS**

Pavlova served with fresh passionfruit, berries and honeycomb  
Selection of boutique cakes, tarts and tortes  
Selection of Australian cheeses served with quince paste and muscatels  
Seasonal fruit platter with Greek yoghurt and honey

#### **BEVERAGES**

Da Luca Prosecco, Italy  
Ara Single Estate Sauvignon Blanc, Marlborough  
Hancock & Hancock Rose, McLaren Vale  
Reserve Mont Redon GSM, Provence, France  
Corona, 4 Pines Pale Ale, Carlton, Cascade Light