

WATERVIEW

IN BICENTENNIAL PARK

CLASSIC BANQUET MENU

(Please select ONE item from each course for Set Menu or TWO items from each course for Alternate Menu)

CHEF'S GOURMET BREAD BASKET

With infused olive oil, aged balsamic and unsalted butter

ENTRÉE

SHAVED CURED PROSCIUTTO HAM

Artichoke and broad bean hummus, extra virgin olive oil and balsamic vinegar (gf)

DUKKAH CRUSTED CHICKEN SALAD

Batlow pear, sunflower seeds and raspberry vinaigrette (gf)

SEARED RIVERINE RUMP OF LAMB

Nicoise style with green beans, kipfler potatoes, cherry tomatoes, fresh oregano and mustard dressing (gf)

ASPARAGUS AND SERRANO HAM

Almond, garlic and sweet red pepper sauce, goats curd and brioche crumbs

CHAR-GRILLED TUSCAN SPICED CHICKEN

With ratatouille salad, fire roasted capsicum, roasted garlic, caramelised lemon and basil dressing (gf)

ROASTED BEEF TENDERLOIN

Garlic and leek skordalia with fire roasted peppers and herb salad (gf)

TASMANIAN SMOKED SALMON

Baby capers and dill crème fraiche (gf)

SEARED SCALLOPS AND PRAWNS

On a spiced oriental salad of cucumber, mint, radish and carrot, lemongrass and coriander with lime ponzu dressing (gf)

PETUNA SMOKED SALMON

Kipfler potato salad with baby capers served on sauce gribiche (gf)

AVOCADO AND PRAWN TIMBALE

Flying fish roe and passionfruit vinaigrette (gf)

WARM FIVE-SPICE DUCKLING SALAD

With beet greens and walnuts (gf)(df)

LEMON AND ALMOND CRUSTED CHICKEN BREAST

Served with carrot purée and sticky cabernet glaze (gf)



MAIN

(Mains served with seasonal vegetables to share per table)

From the Ocean

SEARED SALMON SUPREME

Almond crusted with aged red wine sauce, caramelised vine tomatoes and asparagus tips (gf)

ROASTED SUPREME OF BARRAMUNDI

Ricotta and parmesan potatoes, salsa verde and agrumato oil (gf)

ROASTED FILLET OF BARRAMUNDI

Kipfler potatoes, green beans, Spanish onion fricassee with lemon veloute sauce (gf)

BAKED OCEAN TROUT

On prawn risotto with lemon, a touch of chilli, green shallots, sugar snap peas and fennel butter sauce (gf)

From the Land

RIVERINA BEEF TENDERLOIN

Café de Paris on garlic crostini, spring onions, asparagus, horseradish and potato purée

PRIME FILLET OF BEEF

With sautéed field mushrooms, potato gratin and balsamic jus

PAN-SEARED, MILK-FED VEAL CUTLET

Rosemary and Café de Paris herb sauce, roasted chateau potatoes and rocket greens (gf)

CRISPY PORK BELLY

With red cabbage salsa and pear confit, pancetta and sage served with sautéed beans and roasted potatoes (gf)

ROASTED FIVE-SPICE PORK LOIN

Apple chutney and hoisin butter sauce with broccolini spears

GARLIC AND THYME SEARED LAMB LOIN

Butternut pumpkin purée, kipfler potatoes and broccolini (gf)

MUSTARD AND HERB CRUST RIVERINA RUMP OF LAMB

Cumin aubergine sambal, zucchini and potato dauphinoise with red pepper jus

ROASTED GARLIC STUDDERED JUNEE LAMB RUMP

With crushed caramelised sweet potatoes, thyme, butter bean and Hunter Shiraz glaze (gf)

OVEN ROASTED HONEY AND MUSTARD CHICKEN BREAST

Bacon and onion roesti, caramelised pear and ginger chutney with broccolini (gf)

BAKED FREE-RANGE CHICKEN BREAST

Sauté of forest mushrooms, marsala wine sauce with creamy polenta, trussed baby tomatoes and broccolini (gf)

CINNAMON MYRTLE SPICED ROASTED CHICKEN SUPREME

With currants and pine nuts, sweet potato whip and broccolini (gf)



From the Garden

GREEN VEGETABLE CURRY

Coconut rice, yoghurt raita and vegetable fritter

FENNEL RISOTTO

Broad beans, roasted carrots and pumpkin

MUSHROOM AND BASIL RISOTTO CAKE

With sweet pea purée, seasonal baby vegetables and vine tomato salsa

MEDITERRANEAN VEGETABLE TART

Confit of Roma tomato, herbed poached kipfler potato and kalamata olives (gf)

DESSERT

GALLIANO PANNA COTTA

Vanilla and galliano sambucca (gf)

AFFOGATTO

Chocolate almond biscotti with caramel mousse and espresso jelly

CHESTNUT ESPRESSO CRÈME BRULÉE

Vanilla crème brulée and chestnut espresso confiture

FIG AND HONEY PISTACHIO

With honey mascarpone

MOJITO SLICE WITH YUZU JELLY

Chocolate feuilletine, mint lime mousse, lime vodka syrup and joconde

ROCKY ROAD MUD CAKE

Slice of mud cake with dark chocolate mousse, marshmallow, peanut and popping candy

CHOC FEUILLETINE ELCAIR AND VOLUPTUOUS CHOCOLATE MOUSSE

Vanilla cream chantilly and raspberry jelly

SEMOLINA PUDDING

Pistachio and rosewater

CALAMANSI LIME PUDDING

Steamed with lime and cardamom syrup

MANGO AND RASPBERRY SORBET CAKE

With seasonal berry compote and passionfruit coulis (gf)

COFFEE, TEA AND CHOCOLATES

