

ENTREE



HOT ENTREES

Flaky crab, spring onion and gruyere tart with honeydew salsa

Twice cooked duck with asian noodle salad

Seared scallop salad with honey roasted cashews and curry vinaigrette

Wild mushroom frittata with watercress and capsicum salsa

Chili squid served on cucumber and coriander salad with tamarind dressing

Thai style prawns with rice noodle salad

Spinach pea and mint salad with warm goat's cheese crotinis and lemon dressing

Gorgonzola gnocchi with garlic and sage butter and crisp fried prosciutto with shaved beetroot

COLD ENTREES

Medallions of rare peppered tuna with fresh grilled asparagus, olive tapenade and shaved parmesan

Thai beef noodle salad

Field mushrooms on olive toast with truffle oil, parmesan and rocket

Tartlet of oven roasted roma tomatoes, onion feta and lemon and balsamic dressing

Roast garlic chicken terrine with rocket and caponata

Spiced avocado and gazpacho timbale with verjuice marinated king prawns

Basil infused tuna with grapeseed and soy vinaigrette