



SEVEN STAR 3 COURSE FORMAL DINING MENU

\$140pp

Canapes On Arrival (choice of three)

Peking duck pancake with shallots and chili jam

Mini flans of baby eggplant, caramelized onion and goats cheese

Arancini filled with bocconcini, roast pumpkin and baby spinach

Assorted sushi with pickle ginger, wasabi and soy

Indonesian chicken satay skewers with spicy peanut and coconut sauce

Garlic prawn twisters

Poached Tasmanian salmon and baby spinach quiche topped with mozzarella

Cheese, sour cream and chives

Entrée (choice of one)

Trio of Seafood Plate: lobster with lemon garlic sauce, king prawns and scallops

Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto

Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread

Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a roquette salad accompanied with a side of tomato relish

Panko crusted King Tiger Prawns with Malaysian coconut curry

Seared Cajun Yellow Fin Tuna with Mango and Paw Paw Salsa



LUXURY

BOAT HIRE

Main Course (choice of one)

Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside a parcel of baby green beans, confit of tomato, glazed noisette of potato and a classic béarnaise sauce

Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a lemon and dill beurre blanc

Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell pepper sauce

Pan Fried Salmon and Leek Medallions with Salsa Verde

Steamed N.T Barramundi wrapped in banana leaf, lemongrass, ginger and chilli

Dessert (choice of one)

Vanilla bean cream brulee with blueberry compote

Baked white chocolate cheesecake served with mixed berry compote

Individual tiramisu topped with chocolate-coated strawberries

Chocolate ganache' tart with cinnamon ice cream

Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries

Glazed individual fruit flans

Apple and rhubarb crumble served with vanilla bean ice cream

Table dessert tasting platters consisting of a variety of the featured desserts