

*book our private*

# WINE ROOM



to start

On Arrival:

**SHANIKAS PATÉ, OLIVES AND CHEESES SERVED  
WITH CRUSTY CIABATTA AND GRISSINI**

entrée

Silver Service:

**PORK, PEA & GORGONZOLA ARANCINI  
COLD BRUSCHETTA  
SEARED SCALLOPS, PEA PUREE, PROSCIUTTO  
CEVAPI WITH PLUM SAUCE**

pasta course

Served to all guests:

## **LAMB AGNOLOTTI**

Braised lamb agnolotti, light cream sauce,  
mushrooms, cherry tomatoes, onion,  
shaved Parmesan, truffle oil

meats course

Choice of:

## **EYE FILLET**

Centre cut eye fillet cooked to your liking,  
seasonal vegetables, pan jus

## **CHICKEN BALLOTINE**

Pan roasted breast, mushroom and tarragon  
ballotine, quinoa, walnuts, cauliflower  
puree, braised cabbage

## **GRILLED LAMB**

Lamb back strap cooked medium rare,  
gorgonzola, onion, pea and mushroom risotto

## **TASMANIAN SALMON**

Salmon fillet medium rare, warm potato,  
green beans, cherry tomato, mixed lettuce,  
with truffle mayonnaise

dessert

Served from the centre of the table:

**MINI BAKED CHEESE CAKE  
MINI LEMON CURD TARTS  
MINI CHOCOLATE MOUSSE CUPS**

**\$80 per person**