

ZEN BANQUET MENU

Based on traditional European family style dining, meals are presented on shared platters & bowls to the table encouraging an interactive dining experience

ENTRÉES

Please choose 2

Mooloolaba prawns on Waldorf salad

Sugar cured Atlantic salmon with cucumber salad, sweet mustard & dill dressing (g)

Roasted butternut pumpkin, baby spinach & fetta salad (v)

Confit leg of Muscovy duck salad with pickled shallot dressing (g)

Twice baked goats cheese & thyme soufflé, watercress salad, sherry vinaigrette (v)

MAINS

Please choose 2

Sauté free-range chicken, Provençal vegetables & aioli (g)

Roasted lamb rump with grilled onions & lemon thyme butter (g)

Garden pea, mint & feta risotto with soft herb & preserved lemon salad (vg)

Baked Atlantic salmon with minted peas & cucumber yoghurt (g)

Spice roasted beef with sauce hollandaise (g)

All mains served with

Baked Kipfler potatoes with e.v.o. & rosemary salt

Green salad with French dressing

Breads & spreads

DESSERT

Please choose 2

Baby meringue bites, vanilla cream & fresh seasonal fruit (g)

Individual doughnuts, vanilla custard & strawberry dipping sauce

Petite tarte au citron with Crème Chantilly

Chocolate flan with shaved chocolate & roasted hazel nuts

2 courses \$45.00 pp plus GST

3 courses \$55.00 pp plus GST

v – vegetarian g – gluten free

Minimum of 20 people required or a surcharge will apply

Staff charged additionally

Serving equipment and utensils included

Crockery, cutlery & cooking equipment charged additionally

All prices quoted exclusive of GST