

Banquet

Entree (select 1)

- Tandoori lamb, watermelon, cucumber salad with pomegranate dressing (gd)
- Rare seared beef, beetroot, whipped goats curd & truffle with yellow chicory (g)
- Ballontine of cornfed chicken, bitter leaf salad, tarragon, shallots & caper dressing (gd)
- Smoked salmon, watercress, green apple & horseradish cream (g)
- Caramelised potato gnocchi, pickled capsicum, roasted tomato sauce, fresh basil & pecorino (v)

Main (select 2)

- Pancetta and sage wrapped chicken with veloute
- Slow braised Victorian lamb with wild mushrooms
- Whole roasted & sliced porchetta with apple compote
- Ricotta & lemon ravioli, smoked almonds, radicchio, peas & champagne cream (v)
- Baked salmon with leek & garlic butter (g)
- Liquorice braised beef with choron sauce (g)
- Confit duck leg with beetroot jus (gd)
- Northern Queensland baked barramundi with white wine & dill cream sauce (g)

Sides - all served hot (select 2)

- Baby roasted potatoes, smoked salt & soft herbs (vgd)
- Steamed broccolini with chilli oil (vgd)
- Chargrilled & slow roasted fennel (vgd)
- Maleny honey roasted carrots (vgd)
- Roasted zucchini & lemon gremolata (vgd)

Dessert (select 1)

- Dark chocolate tart & salted caramel popcorn with Tahitian vanilla cream (v)
- Strawberry pannacotta with poached seasonal fruit (v)
- Passionfruit slice, lemon curd, meringue & lemon balm (v)
- Raspberry frangipane & mint salad with cream (v)
- Sticky date pudding, English toffee sauce & pecan praline crunch ice-cream (v)

valid until 31st March 2019

D – Dairy Free

V – Vegetarian

G – Gluten Free

ZENCATERING