



# 3 Course Platinum Menu

\$75 per head

## Entrée

\* Choose from

Salt & Pepper Calamari served with fresh garden Salad  
with a balsamic glaze

or

Crumbed Camembert served with  
Rum Soaked Grapes & Lavosh Crackers

## Mains

\* Choose from

Pan Seared Atlantic Salmon with Basil & Pesto Puree Spread with  
Fresh Garden Salad & Lemon Wedge

or

Char Grilled Eye Fillet 250g (served medium) with Mustard Foam,  
Wasabi Dust, Fondant Potatoes & Green Beans

## Vegetarian Options

Butternut Pumpkin Gnocchi toasted in butter with Pine Nuts,  
Baby Spinach & topped with Parmesan Cheese

## Something Sweet

\* Choose from

Homemade Chocolate & Pistachio Brownie served with  
Double Cream & Whiskey Drizzle

or

Homemade Vanilla Cheesecake with  
Raspberry Jelly & Orange Syrup

\* Note : Menu selections apply to groups of 20 or less & any dietary requirements must be advised 7 days  
in advance. For groups over 20 menu selection is based on an alternative drop scenario