

dinner menu

**please choose two selections from each course to be served to your guests alternately.
a vegetarian choice is always available and special diets can be catered for.
a chef's selection of canapés can be served prior to your meal with a hot and cold
selection for \$6.50 per person**

entrée

cream of broccoli soup with parmesan croutons and white truffle oil

king prawn and roasted capsicum salad with persian feta and
a peach seeded mustard dressing

salt and pepper squid with tomato chilli jam, lemon and rocket

cannelloni filled with english spinach, pine nuts and three cheeses
topped with a tomato and basil sauce

caesar salad with crisp bacon, croutons, shaved parmesan topped with grilled chicken

pork and pistachio terrine with candied fig and fresh leaves

chicken skewers with steamed jasmine rice, asian salad and satay sauce

main

crispy skin chicken supreme with caramelised chorizo, brie and pea risotto

beef fillet with roast potatoes, creamy bacon cabbage and honey carrots

white fish with cauliflower puree and a warm salad of asparagus, tomato, basil and dried black olive

braised lamb pithivier, mashed potato, green beans and tomato chutney

smoked lamb rump with golden parmesan polenta cake, caponata and red wine reduction

pan fried chicken breast supreme with potato rosti, crisp prosciutto and white wine sauce

crispy skinned salmon on paris mash, confit garlic, slow roast tomato and salsa verde

roast beef fillet served on potato gratin, mushroom ragout and café de paris butter

Harbourview

weddings ^ functions ^ conferences

dessert

white chocolate and raspberry brulee with biscotti

chocolate pudding with orange marmalade and vanilla bean ice cream

lemon tart served with basil anglaise and balsamic strawberries

profiteroles filled with vanilla custard and topped with chocolate sauce and cream

coconut and lime pannacotta with pistachio praline

caramel and date pudding with butterscotch sauce and fresh cream

pavlova roulade with strawberry soup, blackberry jelly and almond crumble

chocolate brownie with espresso ice cream and roast coffee crumble

two courses (entrée or dessert and main)

\$45.00 per person

three courses (entrée, main and dessert)

\$55.00 per person

please be advised this menu price is for monday to saturday functions only