

# Harbourview

weddings functions conferences

Please choose two selections from each course to be served to your guests alternately.

The menu also includes a warm dinner roll with the entree, fresh seasonal vegetables with your main and coffee, tea and mints after dessert. A vegetarian choice is always available and special diets can be catered for.

A chefs selection of canapés can be served prior to your meal with a hot and cold selection at \$6.50 per guest.

## ENTRÉE

pumpkin soup with toasted almond, croutons and chives

king prawn and asparagus salad with mango and lime aioli

salt and pepper squid with coriander and tomato salsa

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

battered snapper fillet on cherry tomato and orange salad with mango chili dressing

satay chicken skewers on steamed jasmine rice with a crunchy peanut sauce

## MAIN

portuguese style grilled chicken supreme with sweet pea risotto and tangy citrus sauce

Fillet mignon served with roasted root vegetables and blue cheese sauce

grilled barramundi on smashed white beans and basil, with tomato and coconut sauce

rack of lamb with roasted rosemary potatoes, apple compote topped with pistachio praline

veal layered with spinach, currants and pine nuts served with bravas potatoes and masala glaze

pan fried chicken breast supreme topped with king prawns served on corn cakes with a chive sauce

crispy skinned salmon on a herb and caper mash with lemon beurre blanc

roast beef fillet served with paris mash, red wine and mushroom jus topped with spicy onion rings

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## DESSERT

passionfruit crème brulee with berries and biscotti

chocolate pudding with vanilla bean anglaise

lemon tart served with double cream and cointreau macerated strawberries

profiteroles filled with kahlua custard topped with chocolate and vanilla anglaise

coconut and lime pannacotta with pistachio praline

warm sticky date pudding with butterscotch sauce and fresh cream

pavlova roulade with berry compote and passionfruit

triple chocolate torte with espresso cream sauce

freshly brewed coffee, tea and mints

**\$55.00 per person**