

MENU & BEVERAGES

ON ARRIVAL - 11.30am

COLD CANAPES

FREE RANGE CHICKEN & BACON SANDWICHES - baby cos, lemon & chive mayo
ROASTED GRAPE TOMATO & GREEN ONION TART - goat's curd, asparagus pesto (v)
SEARED SOUTHERN OCEAN TUNA - yuzu mayonnaise, rye crostini
RARE ROAST DUCK - black rice, beetroot & blackcurrant gel, pickled radish

HOT CANAPES

WAGYU BEEF CARNE ASADA - eggplant, chimichurri sauce
PRAWN & SCALLOP DUMPLING - mandarin, soy & ginger dressing
FREE RANGE CHICKEN & CASHEW CIGAR - blood plum glaze
JAPANESE PANCAKE - spicy BBQ sauce, kewpie (v)

GRAZING DISHES – 1:30pm-4:00pm

BLACK BLACK ANGUS BEEF FILLET - green herb whipped goat's cheese, balsamic gel, fried caper, parmesan, pancetta crisp
BEETROOT CRUSTED LAMB - Pickled radish, candy cane beets, baby chard & pomegranate yoghurt
SLOW ROASTED TASMANIAN OCEAN TROUT - fennel slaw, crab & chive croquette
BUTTER CHICKEN CURRY - bok choy, jasmine rice, toasted coconut shavings, mango & lime salsa vegetarian grazing
SPICED VEGETABLE JUNGLE CURRY - fried tofu, snake beans, laksa mint, crisp vermicelli (v)

SWEET ITEMS - 4.30pm

VALRHONA GUANAJA CHOCOLATE MOUSSE - ginger & tarragon berry compote
HOT JAM DOUGHNUTS - vanilla sugar, raspberry jam

SOAK - 5.00pm - 6.00pm

LAKES ENTRANCE FLATHEAD - light beer batter, shoestring fries & lemon aioli
PINOT LAMB PITHIVIER - truffled pea puree
CAMELISED LEEK & ASH GROVE BLUE CHEESE RISOTTO CROQUETTE - roasted tomato aioli (v)

BEVERAGE PACKAGE

Winx Beer (Carlton Draught)
4 Pines Kolsch
Stella Artois
Corona Liger (mid strength 3.5% ABV)
Cascade Premium Light
Bonamy's Cider
Mitchelton Cuvee Sparkling
Mitchelton Chardonnay
The Bend Sauvignon Blanc
Mitchelton Shiraz
The Bend Cabernet Merlot
Bulmers Cider
Basic Spirits
Assorted Schweppes Soft Drink
Voss Sparkling and Still Water