

## **APPEISER**

### **Hummus dip**

*A smooth blend of chickpea and tahini with a hint of mint*

### **Roasted Red Capsicum Dip**

*Fresh roasted capsicum blended with Australian cream cheese and tapenade*

## **ENTRÉE**

### **Duck Terrine**

*Tender confit duck terrine wrapped in prosciutto, accompanied by a wild berry relish and cornichons*

### **Grilled Barramundi Fillet**

*on a bed of crisp salad with fresh coriander, accompanied by a mild chilli jackfruit-lime sambal*

## **MAIN**

### **Seared Breast of Chicken**

*Cassoulet of broad beans, garden peas, citrus vinaigrette*

### **Roast Fillet of Beef & Daube of Beef**

*Confit vegetable, scallop potato, onion marmalade and red wine jus*

## **CHEESE TASTINGPLATE**

### **Chef's Selection of Local Cheese**

*Matched with a quince paste, golden crisp water crackers, and a spiced fruit loaf*

## **DESSERT**

*A selection of desserts on a tasting plate*

Gratuities at your discretion

