

Sit-down Formal

Entrée

Chef's choice seasonal vegetable gazpacho soup served with herb focaccia (*df, v, vg*)

Chicken and leek tart with brie cheese and rocket salad (*gf*)

House made salmon croquette on an avocado salsa puree and a petite rocket and onion salad (*gf option*)

Korean fried cauliflower with asian coleslaw (*gf, df, v, vg*)

Korean fried chicken with asian coleslaw (*gf, df, v, vg*)

Mediterranean vegetable arancini with tomato relish (*v*)

Miso eggplant steak with a Japanese inspired salad (*gf, df, v, vg*)

Pan-fried garlic prawns on a carrot and ginger puree (*gf, df*)

Tempura and quinoa broccolini with a tangy herb salsa verde (*gf, df, v, gf*)

Thai fish galette with sweet and sour cucumber salad (*gf, df*)



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Mains

Brazilian rice stuffed zucchini with a chilli Napoli sauce (*df, gf, v, vg*)

Crispy skin pan-fried atlantic salmon on a roasted capsicum and tomato sauce (*gf, df*)

Grilled tender pork striploin steak with a sticky soy, ginger and garlic sauce (*gf, df*)

Italian style roasted chicken supreme on a roasted cherry tomato, garlic, baby spinach, basil and white wine sauce (*gf*)

Lamb rump with honey and rosemary glaze (*gf, df*)

Market fish in a miso and shiitake broth (*gf, df, v*)

Mixed mushroom and artichoke pasta topped with fresh cut herbs (*df, gf option, v, vg*)

Mixed wild mushroom and baby spinach risotto (*gf, v, vg option*)

Roasted herb and lemon cauliflower steak on hummus and nut free dukkah (*df, gf, v, vg*)

Spinach and fetta stuffed chicken breast with confit garlic cream sauce (*gf*)

Tender rib fillet with a rich red wine jus, pan-fried mixed mushroom (*gf, df*)



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Sides (Hot Selection)

Baby broccolini with garlic olive oil (*gf, df, v, vg*)

Crunchy lemon and thyme potatoes with saffron aioli (*gf, df, v, vg option*)

Garlic and balsamic green beans (*gf, df, vg, v*)

Mixed steamed seasonal vegetables tossed in citrus oil (*gf, df, vg, v*)

Honey roasted carrots with toasted almonds (*gf, df, v*)

Spiced carrot and pumpkin mash (*gf, v, df option, vg option*)

Sweet potato mash (*gf, v, df option, vg option*)

Wok tossed Asian greens (*gf, df, vg, v*)



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Sides (Cold Selection)

Asian inspired crunchy salad of wombok, wakame, cucumber and capsicum tossed in a Vietnamese dressing and crispy shallots
(*gf, df, vg, v*)

Caprese salad, baby bocconcini, basil, rainbow tomatoes with herb olive oil (*gf,v*)

Mixed market garden salad with french vinaigrette (*gf, df, vg, v*)

Pear and rocket salad with spanish onion, candied walnuts and an apple vinaigrette (*gf, df, vg, v*)

Roasted pumpkin, baby spinach and quinoa salad dressed with lemon oil (*gf, df, vg, v*)





INVERCAULD
house

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Dessert

Baked pear syrup cake (gf, v, vg)

Baked streusel cheesecake with seasonal fruit (v)

Chocolate fondant with orange and pistachio ice cream

Creme brulee (gf, v)

Limoncello Tiramisu

Passionfruit meringue tart (gf optional)

Pina colada bavarois (gf, df)

