

SHARED MAINS

Choose two options to be served as shared platters in centre of table.

Saltimbocca chicken breast pocketed with sage butter, wrapped in prosciutto and served on grilled asparagus.

Moroccan spiced chicken on cauliflower puree with green beans, almonds & pomegranate

Slow cooked lamb shoulder, smokey eggplant smash, pinenut and pomegranate salsa

Char grilled Ocean trout fillet on niçoise salad with chat potatoes, green beans caramelised red onion, cherry tomatoes, peppers & drizzled with lemon herb oil.

Grilled snapper fillet with artichoke puree, caper, chilli, lemon and parsley sauce

Whole roast eye fillet marinated in garlic & cracked pepper with caramelised shallots and a port wine sauce.

Coffee rubbed lamb cutlets with confit garlic and pine nut puree, caponata and red wine jus.

VEGETARIAN MAINS

**Vegetarian meals will be individually catered for*

Choose from one of the options below:

Oven roasted portobello mushrooms filled with caramelised onion, goats cheese, pesto and asparagus

Spiced Moroccan eggplant with baba ghanoush and ancient grain salad

Baked ricotta gnocchi with smoky tom sauce, parmesan and pine nut pangritata

Eggplant involtini stuffed with silver beet, ricotta and pumpkin with Napoli and basil oil and polenta cake