



## SEAFOOD

Chilled Prawns – cocktail sauce, lemon, horseradish (GF/DF)

New Zealand Mussels - garlic, tomato, lemon juice (GF/DF)

Cured Salmon – dill leaves, capers, red onions, mustard (GF/DF)

Selection of Sushi - soy sauce, wasabi, pickled ginger

## SALAD

Niçoise Salad - Tuna, green beans, egg, potatoes, tomatoes

Quinoa Salad (GF) - Bell peppers, cherry vine tomatoes, honey mustard dressing

German Potato Salad - Egg, mayo, red onion

Bocconcini and Cherry Tomato Salad (GF) - Balsamic reduction

Roasted Beef Salad (GF/DF) - Cucumber, tomato, onion, cilantro

## CARVERY

Slow Roasted Beef Striploin

Salmon Wellington

Lemon Butter and Parsley Sauce

Herb Jus

## HOTS

Marinated Fish Fillet (GF) - With red pepper beurre Blanc sauce

Seafood Thermidor (S) - Dijon mustards, crème fraiche, parsley

Buttermilk Spatchcock - Mushrooms, rosemary jus (GF)

Steamed vegetables (GF/V/VEG)

Slow Cooked Lamb (GF/DF) - Garlic, thyme, rosemary, gremolata

Pilaf Rice (V/GF/DF) - Raisins, peas, parsley

Roasted Baby Potatoes (V/GF) - Sea salt, parsley

Vegetables Lasagna (V)

## DESSERT

Chocolate Eggtart

Pistachio Financier

Assorted Bon Bon

Coconut Mango Parfait

Chocolate Entremet

Strawberry Hibiscus Verrine

Dulcey Mandarin Cheesecake

Pineapple Pain de Gênes

Assorted Macarons

Seasonal Fruits Platter