

Entrée

Mushroom Bruschetta (Vg)
balsamic reduction, garlic crouton

Tandoori Lamb (Gf)
chickpea salad, mint coriander puree

Salmon Mousse
caper dressing, crouton, lemon, sour cream

Main Course

Open Beef Wellington
mushroom duxelles, fondant potato, pate, puff pastry

Pan Fried Flame Tail Snapper (Gf)
roasted sweet potato, green beans, pistachio walnut
pesto

Crispy Tofu Laksa (Vg) (Gf)
rice noodle, bok choy, coconut broth

Dessert

Lemon Tart
Lady Grey ice cream, lemon syrup

Chocolate Brownie
soft whipped cream, shaved white chocolate

Mixed Berry Mousse
berry compote, shaved dark chocolate



Entrée

Tandoori Prawns
coriander mint chutney, raita, mango

Sweet Potato Parmesan Cake
tomato loroco basil salad, roast capsicum

Mushroom & Chicken Liver Pate
croissant crouton, onion date balsamic jam

Main Course

Pan Fried Snapper
tomato, green bean olive salad, saffron aioli

Fettuccini
parmesan, broccoli, roast pumpkin, cream

Roasted Fillet of Scotch
gratin potato, onion rings, moca, carrot
white truffle hollandaise

Dessert

Poached Pear
sugar crusted pastry, spiced syrup, vanilla cream

Pineapple Upside Down Cake
rum caramel, baked pineapple

Mango Mousse
mango syrup, dried mango, soft whipped cream

Entrée

Hummus

marinated olives, flatbread, sumac

Smoked Salmon Terrine

caper, red onion, crouton

Keralan Fried Chicken

curry leaf mayonnaise, crisp curry leaf

Main Course

Roast Beef Tenderloin

cauliflower puree, gratin, carrot, green beans

Timor Snapper

baked sweet potato, sesame bok choy, chili sesame aioli

Moca Goats Cheese Lasagna

tomato marinated artichoke salad

Dessert

Poached Pear

sugar crusted pastry, spiced syrup, Lady Grey ice cream

Fijian Chocolate Mousse

whipped cream, chocolate shavings

Pineapple Upside Down Cake

Ratu spiced rum caramel, vanilla ice cream