

Five Course Menu

\$125/ guest

Appetizer Course

Candied Bacon Scallops

Maple Cinnamon Glaze

Lobster Arancini

Gruyere Cheese & Mushrooms,

Sriracha Aioli

Stuffed Yorkshire Puddings

Shaved Beef Tenderloin, Horseradish Cream

Salad Course

Argentinian Tomato + Avocado Salad

Arugula, Chimichurri Dressing, Feta, Avocado, Grape Tomatoes,
Roasted Red Peppers and Pickled Red Onions, Chimichurri Prawn
Skewer.

Soup Course

Butternut Squash Soup

Cinnamon Brioche Croutons, Balsamic Glaze.

Main Course

Lamb Wellington

Minted Pea Purée, Pomme Pave, Hollandaise Sauce, Seasonal Vegetables

Dessert

Caramel Panna Cotta

Brandy Poached Pears

