



\$70 Set Menu

Choose from 4 Canapés or 2 Entrees, 2 Mains, plus Dessert Sampler or a choice of 2 Desserts

\$80 Set Menu

Choose from 4 Canapés or 2 Entrees, 3 Mains, plus Dessert Sampler or a choice of 2 Desserts

\$90 Set Menu

Choose from 5 Canapés or 3 Entrees, 3 Mains, plus Dessert Sampler or a choice of 2 Desserts

The above menus are a guests choice of on the night, not alternate drop.

ENTREES

Classic Style Atlantic Salmon Gravlax

w/ cucumber & rainforest honey sorbet, buttermilk jelly, cracked pepper grissini

Salsa's ½ Doz Oysters Three Ways

natural, nam pla prik, wasabi emulsion

Vine Leaf Wrapped Yellow Fin Tuna Crudo

w/ goats curd, baby capers, poppy seed lattice

Slow Braised Lamb Pithiviers

w/ eggplant whip, chermoula vinaigrette

Char Siu BBQ Pork Tenderloin

w/ soba noodle salad, mandarin hollandaise, scallop salsa

Sun-Dried Tomato & Mozzarella Filled Quail

w/ roast pumpkin galette, prosciutto, vincotto jus

Beef Tataki

w/ spicy miso emulsion, japanese daikon salad



Sandcrab Dumplings

w/ tom yum broth, exotic mushroom salad

Liquorice Caramel Pork Belly

w/ katafi wrapped scallops, red nahm jim

MAINS

Piri Piri Chicken Breast

w/ kipfler potato salad, burned lime cream fraiche

Tableland Coffee & Chilli Rubbed Kangaroo

w/ steamed polenta pudding, white onion soubise

Fish Of The Day

w/ fragrant rice, blood orange laksa, tiger prawn sambal

OR With

sandcrab brandade

w/ green pea veloute, semi dried tomato salsa

Teriyaki Glazed Atlantic Salmon

w/ wasabi crisps, silken cauliflower, cucumber & carrot pickle

Char Grilled Sirloin

w/ corn & coriander galette, jalapeno hollandaise

Black Angus Eye Fillet

w/ goats cheese gâteau, marchand de vin butter

Lamb Backstrap

w/ 3 cheese souffle, tomato chilli jam

Chimichurri Barramundi

w/ parsnip flan, piquillo pepper & chorizo salsa fresco



Pastrami Style Duck Breast

w/ celeriac remoulade, pickled nashi pear salad

DESSERTS

Salsa Dessert Sampler

daintree estate chocolate marquise
frozen dragonfruit & vanilla parfait terrine
kaffir Lime crème brûlée
white chocolate panna cotta
selection of salsa truffles

Or

Tableland Passionfruit Cream Brulée

w/ macadamia ice cream

Valhrona Chocolate Mud Cake

w/ raspberry basil sorbet, saffron cotton candy

Mango & Lime Panna Cotta

w/ matcha anglaise, coconut jelly salsa

Madagascar Vanilla Semi Freddo

w/ tableland strawberries, chocolate pencil

Lemon Aspen Cheese Cake

w/ dragon fruit sorbet, wattleseed tuille

White Chocolate & Vanilla Custard Pots

w/ café late parfait, almond biscotti



Valrhona Chocolate Marquise
w/ pistachio anglaise, red current sorbet