

Served with artisan rolls, Vittoria coffee & selection of LMDT tea

## TWO COURSE

entrée + main OR main + dessert

\$64.00 per person

## THREE COURSE

entrée + main + dessert

\$80.00 per person

## OPTIONS

Alternate drop for entrée, main or dessert - add per course

\$5.00 per person

Choice of entrée, main or dessert - add per course  
(maximum of 2 choices per course)

\$10.00 per person

Pre-dinner canapés - add per selection  
(select up to 3 items from our cocktail menu)

\$4.00 per item

Cheese platter  
selection of South Australian cheeses, fresh and dried fruits,  
assorted nuts, quince paste and crackers.

\$14.00 per person

\*Pricing applicable until 30 June 2021

1.



## ENTREE

- Smoked Salmon (gf)  
gherkin, sour cream & pepperleaf  
potato, rocket & feta salad
- Haloumi (v)  
crumbed, pickled asparagus, dukkah,  
blistered cherry trussed tomatoes
- Taste of SA
  - marinated lamb skewer with Greek yoghurt
  - pancetta & saffron arancini
  - dip & pita
- Smoked Chicken & Macadamia Waldorf Salad (gf)  
apple, celery, lettuce

## MAIN

- Chicken Breast (gf)  
Mont Priscilla ash cheese, wildfire  
cream sauce, mash
- Cone Bay Barramundi (gf)  
pickled asparagus, kipfler salad,  
finger lime butter sauce
- Angus Beef Fillet (gf)  
chargrilled, blistered cherry tomatoes,  
mustard rösti, Café de Paris butter
- Pork Tenderloin (gf)  
chimichurri marinated, sour apple chutney,  
mash, muntrie jus

## DESSERT

- Warm Chocolate Brownie (gf)  
pure cream, textures of raspberry,  
dark chocolate ganache
- Strawberry Gum Pannacotta (gf)  
candied orange, Cointreau,  
macerated strawberries
- Citrus Meringue Pie  
finger lime, raspberry & Davidson  
plum coulis
- Apricot Tart  
anglaise, almond crumble

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2.