



# GOURMET PALETTE



## SIT DOWN LUNCH / DINNER MENU

### Entrée Selection

Mortanbay Bugs with Traditional Thai Green Papaya Salad

Pan Fried Quail in a Teriyaki Sauce, White and Red Cabbage Salad

Salt and Peppered Seafood, Coriander and Shallot Salad with a Tamarind Dressing

Porcini Mushroom filled Gnocchi, Gorgonzola Sauce

Fried Eggplant Parcels filled with Scrambled Tofu, Shallot, Sweet Soy and Ginger Sauce

Crispy Chevre filled Wontons, Fig and Prosciutto Salad, Raspberry Vinaigrette

Smoked Chicken and Roast Cherry Tomato Rocket Salad, Parmesan Oil and Balsamic Dressing

Marinated BBQ Pork Fillet, Bean Sprout and Pear Salad

A Trio of Salmon, Tuna and Calamari, with a Caper, Pink Peppercorn Champagne Dressing

Mediterranean Vegetable, Smoked Mozzarella Terrine wrapped with Hand Made Pasta, Wild Rocket Salad

Lobster in a Potato Choux Pastry, with a Lobster Bisque

Tapas Plate with Grilled Breads

## Main Course Selection

Poached Loin of Venison

Three Root Vegetable Mash, Wilted Spinach, with a Port Red Current Jus

Barramundi Fillet Poached in a Saffron Broth

Potato Scallops, Baby Bok Choy Tossed in Garlic Chips

Roasted Quail with a Panzanella Stuffing, wrapped in Prosciutto

Soft Garlic Polenta and Baby Broccoli

Roasted Eye Fillet Steak,

Hand Cut Chips, Bundles of Beans, Baby Carrot, with a Red Wine Jus

Green King Prawn Wrapped in Corn Fed Chicken Breast

Simmered in Cardamom and Coconut Cream Sauce, Cauliflower Florets, Coriander Infused Rice

Roasted Veal Cutlet Filled with Char Grilled Eggplant, Tomato and Mozzarella

Roasted Sweet Potato Mash, Bean Cassoulet

Baked Blue Eye Cod Marinated in Sweet Soy and Ginger

Steamed Prawn Wontons, Asian Greens, Hot and Sour Sauce

Baked Breast of Chicken, Stuffed with Leek Wrapped in Bacon and Filo Pastry

Masked with a Cream White Wine Sauce, Pommies Anna Potatoes, Grilled Asparagus

Seared Duck Breast, with a Lychee, Plum sauce

Steamed Spinach Dumpling, Roasted Baby Carrots, Baby Beetroot

Filet of Beef Rossini

Grain Fed Fillet Steak, Pan Fried Garnished with Foie Gras, Field Mushroom, Roasted Baby Vegetables, Celeriac Mash, Red Wine Jus

Char Grilled Spatchcock Infused with Garlic and Cumin

Sautéed New Potatoes, Trio of Peas French Style

Trio of Crustacean cooked in a Romesco Sauce

Zucchini Lasagna

Loin of Pork Braised in black Miso Sauce

Shallot Infused Mash Potato, Steamed Cabbage Parcel

Stuffed leg of Rabbit Baked in a Mild Thai Curry Sauce

Rice Dumpling Chinese broccoli

Wild Mushroom Ragout

Tofu and Nori Lasagna, Asian greens, Dashi sauce

Twice Baked Eggplant Soufflé

Grilled Polenta, Butter Bean Mash, Tomato and Olive Salsa

## Dessert Selection

Steamed Kaffir Lime leaf Pudding with Thai Basil Ice Cream, Coconut Cream Anglaise

Coffee Crème Brulee with Macadamia Nut Biscotti

Dark Chocolate Mousse with Peppermint and Strawberry Syrup

Vanilla Mascarpone and Ricotta Cheesecake, Summer Fruits Poached in Vera Juice

Sticky Date Sponge Pudding with Butterscotch Sauce

Coconut Meringue Ginger Bread Pie with Lychee Vermouth Syrup

Apple, Blackberry Crispy Wonton with Vanilla Bean Ice Cream

Poached Pear on Spiced Carrot Cake, Hot Chocolate Fudge Sauce

Iced Peach Soufflé, Raspberry Compote

Caramel and Baileys Tiramisu

## **Grand Assiette Selection**

**Cold:** Coffee crème Brulee with Macadamia Nut Biscotti, Dark Chocolate Mousse with Peppermint and Strawberry Syrup, Coconut Meringue Ginger Bread Pie with Lychee Vermouth Syrup

Strawberry Rose Water Jelly with Clotted Cream, Lychee Caipiroska Jelly with Sugar Hair, Blood Orange and Grande Marnier jelly with ice Cream

**Hot:** Apple, Blackberry Crispy Wonton with Vanilla Bean Ice Cream, Sticky Date Sponge Pudding with Butterscotch Sauce, Steamed kaffir Lime leaf Pudding with Thai Basil Ice Cream, Coconut Cream Anglaise