



LIMOUSINE PACKAGE MENU

\$25 per guest to upgrade to 3 course A la Carte menu – Some exclusions apply
or
\$40 per guest to upgrade to Degustation menu without wine (\$80 per guest with wine)

ENTREE

Seared scallops, cannellini bean and thyme puree
with garlic saffron butter

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly with apple and pepper chutney,
honey and mustard salad and calvados jus

MAIN

Pan roasted blue eye cod fillet on a clam veloute with vongoli,
chat potato, bacon and melted leeks

Roasted beef eye fillet with potato puree,
onion jam and red wine jus

Chicken and mushroom ballotine with confit
kipfler potatoes and a parsnip puree

DESSERT

Chocolate and almond scented tart with delicate
almond slivers and frangelico semi-freddo

Passionfruit crème brulee with teardrop shortbread

Tiramisu – a traditional Italian dessert of mascarpone cream and
espresso liqueur soaked sponge topped with chocolate sauce

Coffee or Tea with petit-fours

Menu is subject to change
No other discount or card offer available on this menu
Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50