

Star room Classic Banquet Menu

Entrée

Antipasto of frittata, prosciutto, charred vegetable fruit, sweet aged vinegar dressing

Tartlet of asparagus, oven roasted tomatoes and goats cheese topped with caramelised onion

Rare roasted Atlantic salmon on bitter greens, teriyaki dressing

Butternut risotto with wild mushrooms, truffle oil and parmesan

Blackened chicken Breast "Cajun spiced" sweet capsicum relish (c)

Main course

Seared salmon fillet, roasted fennel, spinach and saffron risotto with Riesling veloute

Daube de boeuf Bourgogne style (ox cheeks slowly braised in beaujolais), soft potato puree, mange tout crispy bacon and glazed French shallots

Roasted saddle of lamb marinated in lemon juice and oregano, vegetable caponata, olive and caper jus

Char grilled chicken supreme on pecorino and rosemary polenta with crushed tomatoes

Slowly braised veal osso bucco, saffron risotto and Milanese sauce and gremolata oil

All meals served with a bread roll

Dessert

Milk chocolate brulee with orange chip sauce

Vanilla and sticky date pudding with ginger mascarpone

Lemon cheesecake parfait with raspberry coulis

Classic white chocolate and sherry trifle with seasonal berries

Profiteroles with baileys custard, white and dark chocolate sauce

Coffee Tea & chocolates

Please choose two from each course to be served on an alternate basis
or one from each course to be served on a set basis