



2012 Star room Classic Banquet

Menu

Crusty bread basket with infused olive oil, aged balsamic
& unsalted country Butter

Entrée

Pressed chicken terrine with caramelised pumpkin and semi dried tomato salsa, snow pea tendrils
and sour cream dressing

Lemon risotto topped with king prawns sautéed in garlic and olive oil with salt roasted baby tomatoes

Carpaccio of vine ripened tomato with balsamic onions, feta fondant, rocket, pine nuts, balsamic
and avocado oil (V)

Slow cooked lamb shank risotto with Portobello mushrooms, arugula greens and shaved pecorino

Air cured serrano ham with grilled vegetables and olive oil, green olive salsa, pecorino
and toasted garlic bruschetta

Main course

Grilled breast of chicken supreme with pumpkin thyme tart, dauphinoise potatoes and a ruby port wine glaze

Roasted barramundi fillet with braised tomatoes, roasted olives and eggplant, potato mousseline and
tomato butter sauce

Roasted beetroot and ricotta ravioli with creamed leeks, hazelnut butter and fried sage leaves

Roasted lamb rump with goat cheese gratin, roasted french shallots, vegetable caponata and a tarragon jus

Roasted pork loin with spiced pineapple compote, hoisin butter sauce, sautéed peppered potatoes
and broccolini spears

All mains accompanied with bowls of
fresh seasonal garden vegetables per table

Dessert

Coconut panna cotta with tropical fruit salsa and palm sugar syrup

Lemon meringue pie with balsamic strawberries

Apple and almond cake with crème anglaise and pineapple chutney

Profiteroles filled with strawberry custard, lashings of cream and chocolate sauce

Chocolate pudding with hazelnut 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