



Menu A - Abundance

Entrée

Each guest receives a taste of all of the dishes listed below

Salted Ricotta Tart with Roasted Zucchini and Black Garlic Tapenade

Josper-Fired Half Shell Harvey Bay Scallops, Whipped Chervil Butter and Fried Shallots

Individual Pulled Pork Milk Buns, Pickled Cabbage and Herbed Mayonnaise

Orecchiette with Semi Dried Tomato Pesto, Broccoli, Olives and Toasted Flaked Almonds

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter.
Accompaniments are served in the centre of the table for everyone to share and enjoy.*

Local Snapper with Sauce Verge and Fresh Lemon

Chicken Ballotine with Creamy Leek and Sage Stuffing and Truffle Chicken Jus

Creamed Corn with Manchego Cheese and Paprika

Torn Radicchio and Witlof Bitter Leaf Salad with Capers and Lemon Dressing

Dessert

Offered and served by your waiter

Traditional Style 'Tiramisu'

Coffee by Di Bella, Teas by T2

\$98.00 Per Person inclusive of GST



Menu B - Bountiful

Entrée

Each guest receives a taste of all of the dishes listed below

Marinated Tomatoes, Persian Fetta, Torn Olive and Basil Salad

Pastrami Cured Salmon with Crème Fraiche, Rocket, Crispy Capers and Lemon Oil

Crispy, Fennel Glazed Baby Lamb Ribs, Pickled Cucumber Ribbons, Fresh Herbs and Radish

Slow Braised Veal Ragu with a hint of Chilli, Tomato Concassé and Tubetti Pasta

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the center of the table for everyone to share and enjoy*

Lemon Crusted Barramundi with Chive Beurre Blanc and Salmon Roe

Sage and Fennel Rolled Porchetta with Apple Cider Jus

Broccoli, Sheep's Milk Yoghurt, Lemon Oil and Toasted Almonds

Mixed Leaf Salad, Pickled Shallots and Bianco Balsamic Dressing

Dessert

Offered and served by your waiter

Salted Honey Ice Cream, Warm Orange Blossom Caramel Sauce and Bombolinis

Coffee by Di Bella, Teas by T2

\$118.00 Per Person inclusive of GST



Menu C - Celebrate

Canapés

Smoked Salmon Potato Röstis, Crème Fraiche and Salmon Pearls

Entrée

Each guest receives a taste of all of the dishes listed below

Sautéed Green Bean and Asparagus Salad with Red Current Salsa and Hazelnuts

Szechwan Fried Calamari, Tartare Sauce and Fresh Lemon

Wagyu Bresaola, Horseradish Crème, Baby Radish and Watercress

Confit Duck and Chestnut Risotto, Calvo Nero and Pecorino

Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Queensland Leader Prawns with Chilli and Oregano

Hopkins River Eye Fillet with Bearnaise Sauce

Cos leaves, Lemon Dressing and Shaved Parmesan

House Chips with Rosemary Salt

Dessert

Offered and served by your waiter

Donovans Signature Bombe Alaska with Chocolate Sauce

Coffee by Di Bella, Teas by T2

\$148.00 Per Person inclusive of GST