

## Sample menus

### THE ROLLING DOLMADE (from \$88 per head)

Fresh figs with prosciutto and ricotta and basil pastries

Pan-fried yellowtail kingfish with a salad of shaved fennel, green olives, chilli and rocket

Grilled veal cutlet with soft polenta, mixed peppers, baby capers and sage

Almond praline semi-freddo with poached cherries and vincotto

### DESIGNED2TASTE (from \$120 per head)

Sage and onion baguettes with Barambah organic butter

Redclaw crayfish and Hervey Bay scallops with avocado, tomato, mango and vanilla citrus dressing

Raspberry and tamarillo espuma

Kimberley red beef and Flinders Island lamb on roasted root vegetables with bell pepper salsa

Dessert plate of sticky fig and apricot pudding with banana butterscotch, double chocolate mocha tart and

