

## **SEATED EXPERIENCE**

(minimum number 15 people)

Two (2) Course Alternate - \$40pp or Three (3) Course Alternate - \$50pp

### **ENTRÉE**

(served alternatively)

#### **Bruschetta (V)(Vg)**

Diced tomatoes, red onions and parsley on home-made crostini, with a balsamic reduction splash

#### **Salad (V)(Vg)**

Mini roasted pumpkin salad with toasted pine nuts, baby spinach, shredded carrot, onion and cucumber with a citrus dressing

### **MAINS**

(select two, served alternatively)

#### **Bacon Wrapped Chicken Breast**

Stuffed with baby spinach and camembert, served with roasted seasonal vegetables and potato puree

#### **Pan Seared Barramundi**

With grilled asparagus spears and a delicious citrus salad

#### **Wild Mushroom Risotto (V)(Vg option)**

Wild mushrooms, onion, spinach, baby peas with white wine and parmesan cheese

### **DESSERT**

(served alternatively)

#### **Vanilla Bean Panna Cotta**

An Italian dessert made with fresh vanilla bean and cream, served with a raspberry coulis

#### **Chocolate Mousse**

A delicious chef inspired multi layered chocolate indulgence