



Open & Tasting Event

CANAPES TASTING (7PM TO 8PM)

Italian Pork and Veal Meatballs with Tomato Sugo

Rare Roasted Beef Fillet on Croute with Horseradish & Beetroot Relish

Pulled Pork Belly Sliders with Spiced Apple & Coleslaw

Baby Chicken and Leek Pies laced with a Caramelized Onion Jam

Pumpkin & Sundried Risotto Cake

MAIN COURSE (ALL 4 SERVED ALTERNATELY) (FROM 8PM)

Oven Roasted Porterhouse with a Mustard + Garlic Crust laced with a Light Jus + served with Horseradish Cream

Thyme + Macadamia crusted Chicken w a Lemon Butter Sauce

Slow Cooked Lamb Shoulder on a Bed of Creamy Mash.

Chilli & Maple Glazed Chicken served on a Bed of Pumpkin, Spinach Quinoa & Brown Rice

All Main Course selections served with seasonal vegetables

DESSERT (ALL 4 SERVED ALTERNATELY)

Homemade Meringue Towers stuffed with a Passionfruit + Berry Crème

Vanilla Bean Panna Cotta with a Shortbread Crumble & Berry Coulis

Mini Chocolate Ripple Towers

Hot Apple & Cinnamon Crumble served in Individual Shortcrust Tarts