

\$70 / per head (min 50 heads)

entrée

kalamata stuffed rigati, blue cheese cream

or

sashimi trio, ocean trout, salmon, premium NW white fillet
served with wasabi, pickled ginger and soy

main

salmon and soignon goat's cheese roulade, crushed
macadamias wilted greens and orange coulis

or

centre cut organic fillet steak, oak smoked mushrooms, capsicum
cream and truffled brie mousse

or

sweet potato tuiles stack, with baked goat's cheese, kalamata
tapenade, red pepper romesco and green pea purée

dessert

bittersweet french organic chocolate and gurana tart
beetroot coulis

or

organic white chocolate panna cotta
caramel and boysenberry