

# Family Feast

# \$88 per person Your choice: One platter, Two meats, Two Salad Side, Two Desserts

### **PLATTER**

# **Seasonal Antipasto Grazing Platter**

A divine antipasto selection including a mix of fresh produce, cured meats, & exceptional cheeses.

### **Prawn Platter**

A beautiful platter of the freshest King or Tiger Prawns accompanied by fresh lemons, seafood sauce.

### **Gourmet Sushi Platter**

Freshly made sushi using the finest seasonal ingredients including 20% vegetarian. Accompanied by soy sauce, wasabi, pickled ginger & marinated seaweed.

## **MAIN**

Rib eye beef fillet with caramelized onion
Chicken breast with cherry tomato & basil
Slow braised, garlic and rosemary pulled lamb shoulder
Lime butter & coriander baked local market fish
Grilled tiger prawns with fennel cream and chervil

### **SALAD SIDE**

Roast vegetable salad with balsamic glaze

Garden salad of cherry tomato, capsicum, cucumber and red onion Potato, bacon & egg salad

Mediterranean salad of sundried tomato, fetta, chickpea, pine nut & baby spinach

Traditional Caesar salad

### **DESSERTS**

Homemade Apple Pie with butterscotch ice cream

Chocolate brownie with vanilla cream and berry coulis

Fresh Fruit Platter