

## **LONG TABLE DINING**

**\$65.00/Guest**

### **ENTRÉE – FINGER FOOD ON ARRIVAL – VIA TRAY SERVICE**

Satay Beef Skewer with Spicy Peanut Dipping

Crumbed Camembert in Bacon with Plum Sauce Thai Green Chicken Curry Pie

Dinner Roll & Butter

### **MAIN COURSE**

#### **SHARE PLATTERS IN MIDDLE OF TABLE**

##### Japanese

Teriyaki Chicken with Fragrant Rice

Tempura Vegetables Drizzled with Honey Soy

##### Seafood

Oysters Kilpatrick

Salt & Pepper Calamari

Prawns & Bacon

Tempura Fish

With Accompanying Assorted Dipping Sauces

Share Tossed Salad Bowls

##### Roast

Roasted Marinated Lamb Rumps – Carved  
Presented with Minted Red Wine Jus

Roasted Potatoes & Selected Root Vegetables:  
Potato, Carrots, Sweet Potato, Pumpkin, Parsnip, & Onion

### **DESSERT**

Selection of 4 Miniature Finger Food Desserts

### **COFFEE/TEA BUFFET**

### **LONG TABLE DINING**

**\$75.00/GUEST**

### **CANAPES ON ARRIVAL**

Crumbed Oysters with Pickled Cucumber & Wasabi Aioli  
Baby Bruschetta with Roma Tomato, Torn Basil, Purple Onion & Crumbled Fetta

### **ENTREE – SHARE PLATTERS PER TABLE**

#### *Tandoori Beef*

Warm escallops of marinated fillet, grilled and accompanied  
by a fresh pineapple/mango salsa. Presented with pappadums.

WA Coral Coast King Prawns encased with a vermicelli noodle batter.

Chicken Ballotine - Boneless chicken filled with a herbed mousse. Masked with a forest  
mushroom cream sauce.

#### WA Rock Lobster Gourmet Pie

Sautéed with butter, onion and garlic finished in a sherry laced cream béchamel.  
Encased by a handmade short crust pastry and oven baked.

### **MAIN COURSE**

#### *Tempura Whiting*

Shark Bay Whiting lightly dusted in seasoned flour and fried in a crisp tempura batter.  
Accompanied by a Handmade Caper Mayonnaise.

Or

#### Rack of Lamb

Herb & Nut Encrusted 2 rib Rack of Lamb.  
Slow roasted – served Medium with a Minted Merlot Jus.

Main Course will be accompanied by Hasselback Potatoes and  
an individual Greek Salad with Eagle Vale Olives, Creamy Fetta & Aged Balsamic

### **TO FINISH**

Mezze Dessert Platters to Share

Mini Passionfruit Brule | White & Dark Chocolate Cheesecake | Mango Mousse

Fresh Fruit, Australian & International Cheese Selection with Blue Poppy Crackers

### **COFFEE/TEA BUFFET**