

## *Entrée*

### Poached Chicken and Pear Salad

Poached Chicken with roasted pears, sugar walnuts and gorgonzola salad drizzled with red wine vinegar dressing

### Roasted Pumpkin, Ricotta and Spinach Tart

Roasted butternut pumpkin mixed with wilted spinach and fresh ricotta encased within a short crust pastry tart

### Savoury Gorgonzola Cheesecake

Savoury cheesecake made with sharp gorgonzola cheese topped with poached pears and balsamic glaze

### Amuse Bouche of Soup

Potato and bacon/ French onion/ Carrot and Orange Soup served with croutons. The Varieties are endless! Ask us what we can create for you.

### Quinoa and Haloumi

Pan seared quinoa with tomato and capsicum topped with grilled Greek haloumi drizzled with lemon sauce

### Roasted Beetroot and Goats Cheese Tart

Oven roasted beetroot mixed with goat's cheese and chives

### Scallops with Pea Puree

Australia Scallops cooked in lemon butter matched with pea puree and topped with crispy (additional cost due to seafood prices)

### Herb Encrusted Scallops

Homemade panko crumbs mixed with fresh herbs topped onto Australia scallops and drizzled with butter (additional cost due to seafood prices)

### Prawn and Mango Salad

Australian chilled prawns matched with spicy mango salsa on a bed of salad greens (additional cost due to seafood prices)

### Smoked Salmon Stack

Tasmanian Smoked salmon layered with leek and potato rosti and crème fraiche

### Caramalised Pork Belly

Slow cooked in coconut water and finished in a sticky sweet sauce served with wild rice

### Garlic and Ginger Prawn Skewers

Australian Prawns marinated in fresh garlic, ginger and chilli, barbequed and served with wild rice

(additional cost due to seafood prices)

### Pork Scaloppini

Pork fillet sheets stuffed with smoked ham and mozzarella cheese finished with a white wine sauce

# Main Meal

## Cumin Spiced Chicken

Chicken breast marinated with cumin and natural yoghurt served on a bed of quinoa & pistachio nut salad

## Dragonfly Chicken Breast

Chicken breast stuffed with mozzarella and wrapped with shaved prosciutto. Accompanied by a creamy garlic and herb sauce

## Mini Mustard Beef Roast

Individual mini beef roast, roasted with a trio of rich mustards served with jus and roasted baby potatoes

## Beef Wellington

Beef fillet seared layered withduxelle and pate wrapped in pastry and oven baked. Served with a mushroom sauce and creamy mashed potatoes

## Fennel Lamb Shanks

Lamb Shanks braised in a light fennel sauce and white wine sauce served with three cheese polenta and plenty of rich sauce

## Pork Cutlets with Balsamic and Cherries

Oven baked pork cutlets served with creamy mash topped with black cherries brewed with balsamic glaze

## Pinot Braised Lamb Shoulder with Rosemary

Lamb Shoulder oven braised in Western Australian Pinot Noir and fresh rosemary served with creamy mash potatoes and green beans

## Mini Horseradish Encrusted Beef Roast

Individual mini beef roast, encrusted with horseradish served with jus and roasted baby potatoes

## Lamb Cutlets

Rosemary and Lemon Salt encrusted lamb cutlets served on baked pumpkin and polenta bread and served with jus (additional cost due to lamb prices)

## Oven Baked Fish

Australian caught fish (best available in season) baked with a lemon and herb butter. Served with salad

## Spinach Stuffed Chicken Breast

Chicken breast stuffed with creamy spinach and feta cheese accompanied by a creamy garlic and herb sauce

## Whole Baby Barramundi

Oven baked Northern Territory Barramundi stuffed with lemon slices and fresh herbs served with a light salad and caper butter (additional cost due to seafood prices)

## Oven Baked Ocean Trout

Australian Ocean Trout with a rich and delicious maple and orange glaze served with wilted baby spinach (additional cost due to seafood prices)

## Butter and Herb Spatchcock

Whole spatchcock (chicken) stuffed fresh panko breadcrumb and herb stuffing served with roasted baby potatoes and green beans

## Braised Chevron

Tender chevron (goat) braised in imported pale ale and winter vegetables served with barley & quinoa stew

## Twice Roasted Pork Belly

Braised then roasted Pork Belly with red currant jelly and roasted baby potatoes

## *Desserts*

### Chocolate and Rosewater Mousse Cups

Traditional decadent chocolate mousse with a hint of rosewater served individually

### Mini Mango Cheese Cakes

Katherine grown mangoes in a rich cheese cake topped with mango slices

### Mango Sorbet

Amazing, Katherine grown mangoes whipped into a refreshingly light and tasty dessert for those hot nights

### Pavlova

Goey traditional pavlova layered with whipped cream, seasonal fruit and finished with passion fruit

### Sticky Date Pudding

Sticky date pudding topped with butterscotch sauce and served with a side of whipped cream

### Macadamia Nut Cheese Cakes

Macadamia nut cheese cake served with raspberry coulis

### Banoffee Mess Cups

Meringue pieces layered with fresh banana, cream and butterscotch sauce

### Vanilla Panna Cotta

Vanilla panna cotta, an italian custard like dessert, beautiful and light. Served with a blueberry and vanilla bean jam

### Mill Mess

Adapted gluten free version of a mille - feuille, layers of crème patissiere, puff pastry crumbs, raspberry coulis and crème chantilly.

### Vanilla and Dulce de leche ice-cream Terrine

Dulce de leche is a spreadable caramel, complimented with layers of vanilla ice cream in this beautifully presented dessert

### Lemon Curd and Blueberry Trifle

for something different at your next dessert event...creamy with citrus tang finished with pistachios

### Pineapple Carpaccio with Malibu Sorbetto

Wafer thing fresh pineapple slices drizzled with cinnamon and cardamon syrup served with a Malibu sorbetto (coconut cream sorbet)

Alternate drop menu pricing is dependent on number of menu items, service style, and function center facilities, please contact Tegan for a quote or for further information