

## Menu Two

### Canapés

Chef's selection of two canapés served during pre-dinner drinks to compliment your menu selection

### Entrée

**Please select one of the following**

Trio of spanner crab;

- Crab and betel leaf salad with coriander, lemongrass and lime
- Crispy fried crab wonton with house made sweet chilli
- Lightly spiced crab tom yum with enoki mushroom and Thai basil

Soft centred mozzarella burrata with green pea soup, smoked ham hock and roasted hazelnut oil

Soy cured hiramasa yellowtail kingfish with Asian pear, pickled radish, lime and pickled ginger dressing and Yarra Valley salmon caviar

Ravioli of ricotta and Manjimup truffle with smoked eggplant, seasonal mushrooms and hazelnut and parmesan crumb

Seared sashimi grade yellowfin tuna with salad of wakame, wood ear mushrooms and pickled ginger, honeyed wasabi and yuzu mayonnaise

Caramelised pork belly and seared scallops with coconut puree, chilli jam and Thai flavours

### Main

**Please select two of the following to be served alternately**

Seared salmon with saffron risotto stuffed zucchini flowers, basil scented clear tomato consommé and lemon infused extra virgin oil

Blue eye cod with coconut and turmeric broth, diamond clams, baby corn and Siamese watercress

Seared duck breast with confit fennel, salad of compressed apple, pomegranate and pistachio, whipped Persian fetta and pomegranate jus

Cardamom spiced lamb loin with confit onion and saffron pickled baby turnips, braised red cabbage with medjool dates and saffron infused raita

Roasted venison with chestnut and pancetta risotto, carrot gel and glazed baby vegetables, red wine and dark chocolate jus

Beef tenderloin with celeriac cream and sautéed rainbow chard, glazed shallots and red wine reduction (served with tomato jam, horseradish cream and salsa verde)

*Main course is accompanied by dressed salad leaves served to the table*

PLAZA  
BALLROOM



**Dessert**

**Please select one dessert from the dessert menu**