Entrée

Salad of grilled asparagus and pecorino with tarragon dressing

Cream of tomato and basil soup with orange gremolata

Main Course

Grilled rump steak served with truffled black garlic tapenade, Spanish onion jam, cocktail potatoes and yellow squash (served medium)

Steamed fillet of barramundi served with soy and ginger dressing and sesame rice

Zucchini and haloumi fritters served with lime and harissa yoghurt (Vegetarian)

Dessert

Roulade of coconut mousse and caramel jelly served with guava coulis

Green tea panna cotta