



PANDANUS

A la carte Menu Min. 20 Guests

Choice of 2 Meals from each course to be served alternately
Main & Dessert \$30pp // Entree & Main \$35pp // Entree, Main & Dessert \$45

Entree

Seared Scallops with pea puree & grilled corn

Grilled Prawn w avocado, heirloom tomato & rocket salad + lemon & olive oil drizzle

Cerviche with banana, pawpaw, avocado & mint salsa

Goats Cheese and Caramelised onion tart with pear & fresh herbs

Salt & pepper Squid with an asian vegetable salad & nam jim dressing

Gorgonzola Arancini Balls with lime aioli

Mains

Mushroom, speck and pea risotto with fresh herbs & shaved parmesan

Slow roasted fennel infused pork belly w roasted parsnips & rocket, apple macadamia salad

Grilled barramundi fillet with herb crust, potato gratin, steamed broccolini & salsa verde

200gm eye fillet with celeriac, potato puree, wilted greens + garlic & shallot jus

Lemon & thyme Chicken Breast medallions with herbed potato wedges, steamed beans

& a béarnaise sauce

Oven Roasted Lamb Rump with roasted baby root vegetables, green beans, mint pesto & port wine rosemary Jus

Dessert

White & Dark Chocolate mousse with raspberry coulis

Citrus Tart with passionfruit lime sauce & whipped cream

Sticky Date pudding with butterscotch sauce & icecream

Double Chocolate Mud Cake with strawberry & cointreau sauce

Served with Bread roll and Tea & Coffee