

To start:

Tomato and mozzarella crostini on arrival

Choose from the following mains:

Barramundi fillet served on ancient grain salad with avocado salsa

Chicken Ballontine with a spinach and feta mousse, Greek potatoes, steamed greens, verjuice and thyme butter sauce (gf)

Slow roast Sovereign lamb shoulder on sweet potato mash with puy lentil jus and sugar snap peas

Nourish bowl with puy lentil falafel, quinoa and spinach salad with toasted seeds, roast pumpkin and beetroot hummus (gf/v) $\,$

<u>Choose from the following desserts:</u>

Fig honey and almond tart with Colin James cinnamon gelato

Raspberry Pavlova roulade on crème anglaise with passionfruit drizzle (gf)

Belgian dark and white chocolate mousse with hazelnut vacherin wand macerated strawberries (gf)

Tea selection and percolated coffee station (self service)

Please advise dietary requirements when booking



