

## Canapés

Pear & goat's cheese galettes

Lamb & rosemary skewers with minted yoghurt

Herbed sourdough toasted with a light tomato salsa

Flat-bread crackers with Moroccan-spiced pumpkin

## Entrées

*All served with crusty bread from Fosterton Farm*

Oysters au naturel with an Asian-inspired citrus,  
galangal & lemongrass granita

Mezze plate with baba ganoush, olives, broad beans & marinated fetta

Chilled zucchini soup

## Mains

Herb-crusted chicken breast filled with creamy brie & drizzled with  
macadamia pesto dressing

Sirloin of beef with mulberry red-wine jus, broad bean purée  
& beetroot chips

Farmed barramundi in a light beer batter with  
spiced tomato relish & herb & garlic aioli

*Vegetarian by request*

Eggplant parcels filled with bean paste & grilled seasonal vegetables,  
garnished with a fresh tomato salsa & labna

*All mains served with garden fresh salad &  
herb-roasted seasonal potatoes tossed with watercress.*

## Desserts

Lemon meringue pavlova with a crisp tuile &  
caramelised lemon zest.

Crème brûlée with toffee shards & rhubarb compote

Cheese plate with caramelised onion & fig confits

## Petits fours

*Served with coffee, black & herbal tea selection*  
Brown sugar shortbread