

# gph

## AL A CARTE MENU OPTIONS

**2 Course alternate drop - \$45 per person**

**3 Course alternate drop - \$55 per person**

### Entrée

- Traditional Caesar salad
- Smoked salmon with hazelnut bilinis and asparagus, poached egg and hollandaise sauce
- Clam linguini with a herb and garlic sauce
- Fresh pea and spinach risotto finished with mascarpone cheese, pesto and lemon oil
- Black pepper gnocchi with fresh black mussels in a marinara sauce
- Grilled Chicken satay with spicy peanut sauce
- Iman bayaldi – stuffed Middle Eastern eggplant with Turkish bread and fetta cheese
- Potato and leek soup
- Chilled tomato and basil soup
- Oysters with a sweet mirin dressing

### Main

- Herb crusted lamb cutlets served on truffle scented mash potatoes with capsicum coulis
- Fish and chips with lime and chive sauce
- Char-grilled sword fish on fondant potatoes with baby seasonal vegetables and lemon butter sauce
- Scotch steak simply served with spinach and garlic mash with béarnaise sauce
- Oven roasted chicken breast set on sautéed kipfler potatoes and spinach with a sauterne jus
- Linguini marinara, tossed with assorted seafood in a spicy herb oil
- Scotch steak, simply served with angel hair pasta spiced with chilli
- Tomato and duck ragout with rigatoni pasta
- Lamb curry served with fragrant rice, pappadums and minted yoghurt
- Free range chicken breast oven baked and stuffed with pine nuts, basil and spinach
- Stuffed eggplant with yogurt sauce
- Fresh pea and spinach risotto finished with mascarpone cheese, pesto and lemon oil
- Grilled Vegetable stack served with bocconcini and pesto sauce
- Roasted pumpkin risotto with cashew nuts, whipped fetta and rocket
- Homemade vegetarian lasagne with olive tapenade
- Vegetarian antipasto platter
- Tempura vegetables with wasabi aioli
- Spicy vegetable kebabs with tomato chutney
- Seafood bouillabaisse with fresh seafood in a spicy tomato sauce
- Fish coconut curry with rice and roti bread
- Seafood paella with chunky vegetables
- Chicken breast wrapped with pancetta, with olives and feta stuffed peppers
- Paella with chicken and Spanish chorizo
- Savoury cake of olive, feta, red pepper and spinach accompanied by Greek salad

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## Dessert

- Sticky date pudding with butterscotch sauce double cream and vanilla ice-cream
- Chocolate mousse
- Trio of cheeses served simply with grapes and water crackers
- Tiramisu
- Crème brulee
- Vanilla Passionfruit parfait with tuilles and passionfruit coulis
- Lemon tart with candied zest and double cream
- Seasonal fresh fruit plate

## Vegetarian Options

Vegetarian Options can be substituted as entrée or main or included as an extra choice for an additional \$5 per person

- Fresh pea and spinach risotto finished with mascarpone cheese, pesto and lemon oil
- Chilled tomato and basil soup
- Vegetable stack served with a chunky tomato and basil sauce
- Roasted pumpkin risotto with cashew nuts, whipped fetta and rocket
- Homemade Vegetarian lasagne with spinach pesto
- Vegetarian Antipasto platter
- Tempura Vegetables with wasabi aioli

## Canapés

Canapés and pre-dinner drinks are a great way of welcoming your guests and kick starting your celebrations.

Choose either 3, 4 or 5 options from the list below.

Canapés can also be substituted for the traditional entrees. They can be served either banquet style to the table or cocktail style to guests as they arrive in either the ballroom or pre dinner drinks area.

***Choice of three cold and hot Canapé's @ \$ 18.00 per person***

***Choice of four cold and hot Canapé's @ \$24 .00 per person***

***Choice of five cold and hot Canapé's @ \$30 .00 per person***