

## Corporate

Please choose one of the following for each course of your occasion

### Entree

- Zany Zeus Ricotta, Honey Roasted Pumpkin, walnut and spinach salad
- Beef Carpaccio, rocket, parmesan and balsamic reduction
- Chicken Liver parfait, pear chutney & crostini
- Fuchsia cow feta terrine on pine nut cracker with orange and carrot reduction

### Main

- Braised Beef Cheeks with Vaccinara oxtail, creamed winter vegetable and cranberry jelly
- Duck leg confit, sweet potato gnocchi, glazed shallots and green beans
- Twice cooked pork belly with green cabbage puree and agria potato dumpling
- Wild mushroom stuffed poussin on truffle potato puree

### Dessert

- Flourless rich chocolate cake with raspberry coulis
- Lemon and lime tart with passionfruit creme fraiche
- Sticky date pudding with butterscotch sauce
- Coconut sago with tropical salad