



## DINNER

### Seated Dinner

#### Entrées

##### Soup of the Moment

Butternut pumpkin soup with chiffonade of spinach and seared prawn meat

Ham hock and vegetable soup with pistou and foccacia croutons

Sweet potato and carrot with a hint of ginger and finished with parsley oil

Gazpaccio – zucchini and tomato cold soup with onion rings and pickled mushrooms

Tom Yum Goong – Asian prawn broth with aromatic infused flavours

**\$12.70 per person**

##### Red Earth

Five-spiced duck breast with Howard Springs herb greens finished with ponzu dressing

Goat's cheese and soft herb tartlet served with roasted red pepper and sticky balsamic dressing

Sweet paprika lamb cutlets with pea puree and tomato fondue

Tiger prawn and avocado salad with orange and cardamom dressing

Plum glazed pork belly with bean shoots, carrot, mint and coriander warm salad

**\$17.00 Entrée / \$34.00 Main**

##### Tropical Tastes

Cajun crocodile with yoghurt, pickled cucumber and sweet potato chips finished with fresh coriander

Fresh tiger prawn and Northern Territory mud crab timbale with pickled avocado salad and lemon dressing

Steamed barramundi fillet on coconut jasmine rice with a light green curry aromatic sauce

Smoked emu fillet carpaccio with rocket salad, cognac mayonnaise and fresh salt bush

**\$19.00 Entrée / \$36.00 Main**

#### Mains

##### Grain-fed

Brie, ham off the bone, chicken breast encased in flaky pastry, served with a vino bianco and vegetable gateau

Chicken breast filled with bocconcini and sage served with charred vegetables and beurre blanc sauce

**\$26.50 per person**

Prosciutto wrapped chicken breast on seeded mustard roesti with green beans and bourbon and pine nut sauce

Oven baked chicken and prawn roll with bacon curry cream sauce and turned potatoes and buttered greens

**\$33.00 per person**

##### Salt Water

Oven baked reef fish topped with smoked salmon, fanned avocado and hollandaise on lemon pepper roesti

Parsley and almond crumbed whiting on lemon potatoes with fresh julienne salad for the table

**\$30.00 per person**

Fish of the moment, whole or fillets of fresh fish served with chef's local flavours

Citrus herb crusted barramundi on creamed chive potato with snow peas and dry vermouth cream sauce

**\$36.00 per person**

Whole baby barramundi with sweet chilli ginger sauce on parsnip paste, bok choy and fresh lemon

Chargrilled sword fish with creamy onion parmesan mash, miniature vegetables and lemon beurre blanc sauce

**\$39.00 per person**



## DINNER

### Jackaroo

Sweet paprika rubbed scotch fillet with kipfler potatoes, green beans and pepperonata with a sticky port wine jus

Fillet of beef on garlic mash with wild mushroom jus and mesculin salad for the table

**\$33.00 per person**

Prosciutto wrapped fillet of beef on mustard grain roesti with mushroom ragout, zucchini pie and shiraz demi glace

Braised buffalo in rich sticky jus with vegetable galette finished with wattle seed chocolate balsamic reduction

**\$39.00 per person**

### Salt Bush

Marinated lamb rump filled with feta, onion and basil served on garlic creamed potato served with baby carrots

Rosemary and garlic crusted lamb saddle with onion, scallop potatoes and asparagus with minted port glaze

**\$36.00 per person**

Oven baked rack of lamb with spinach and pesto farce on kipfler potatoes with buttered squash

Lamb loin with mushroom, red capsicum and spinach farce on sticky merlot jus with turned potatoes

**\$43.00 per person**

### Vegetarian

Goat's cheese soufflé with baked tomato, a light curry and green pea puree

Sweet potato ravioli with porcini mushroom salad and three herb dressing

Eggplant and spinach rottolo with burnt butter, tomato fondue and shaved parmesan

Polenta gnocchi with tomato drizzled with pesto and finished with baby mozzarella and kalamata olives

**\$28.00 per person**

### Desserts

#### Crocodylus Sweet Tooth

Belgium chocolate mousse in brandy snap basket with fresh Chantilly cream and orange syrup

Chocolate flummery with Frangelico hazelnut cream sauce and strawberries

Mango and coconut bavarois with cognac anglaise, raspberry coulis and praline

White chocolate panacotta with scorched almond Baileys ice cream, cristolli and toffee chards

Blood orange and lemon curd tart with creme fraiche and caramelised hazelnut

**\$16.90 per person**

#### Crocodylus Connoisseur

Indulgence taste plate – lime panacotta, raspberry chocolate cup, white chocolate pâté with pistachio nuts

Chocolate marquee with port sponge, mousse pure cream, currant sauce and spun toffee

Bitter orange crème caramel with orange zest compote and pistachio amaretti

Raspberry twice cooked soufflé with pure cream and white chocolate sauce

**\$19.50 per person**

#### Grazing Platters Per Table

Raspberry brownie

Caramelised apricot tartlet

Orange panacotta

Belgian chocolate mousse white chocolate cups

Caramel banana tartlets with creme fraiche

Baklava Greek dessert

Mini pavlovas with fresh fruit, cream and wattle seeds

Petite chocolate and coffee éclairs

Baileys cream caramel shot glasses

Roasted pine nut and chocolate chip baked ricotta cheese cakes

**\$19.80 per person**

3 items per person