

MELBOURNE

MENU

Cup

\$90 PER PERSON

BUBBLES ON ARRIVAL

CHOICE ENTRÉE

Moroccan Lamb Koftas (gfa)

Warm Pita Bread, Tzatziki & Hummus

**Open Smoked Salmon
& Tripple Brie Tart**

Red Onion, Caviar, Dill
& Garna Padano Dressing,

**Pumpkin &
White Wine Arancini (v)**

Bush Tomato Chutney,
Aioli & Rocket Salad

CHOICE MAINS

**Oven Baked
Atlantic Salmon (gf)**

Pan Fried Tiger Prawns,
Garlic Cream Sauce, Chive Risotto

Fillet Steak Mignon (gf)

Bacon Wrapped Tenderloin,
Cooked Medium, Roast Mushroom,
Blistered Cherry Tomatoes,
Potato Gratin, Red Wine Jus

Seared Chicken Kiev (gf)

Prosciutto, Warm Peal Cous Cous Salad
with Semi Dried Tomatoes,
Fire Roasted Capsicum &
Grilled Zucchini, Balsamic Reduction

**Wild Field
Mushroom Gnocchi (vea)**

Porcini, King Oyster,
Enoki & Portobello Mushrooms,
White Wine Truffle Cream Sauce

CHOICE DESSERT

Mango Mascarpone Gateau
Mango Sauce, White Chocolate Shards

German Apple Cheesecake
Crème Fraiche, Soft Berry Coulis

Raspberry & Almond Tart (gf/vea)
Served warm with KI Honey Ice Cream

(gf) Gluten Free

(gfa) Gluten Free Available

(ve) Vegan

(vea) Vegan Option Available

