

**Secret Dining Dinner Menu**

**Starters**

**Eggplant, oven roasted tomato and Goats cheese stack\***

Crumbed pan-fried eggplant stacked with oven roasted Roma tomatoes, goats cheese and salsa Verde.

**Antipasto Platter**

Including Prosciutto di Parma, sautéed mushrooms, char grilled vegetables, oven roasted Roma tomatoes, olives and crusty Sourdough bread.

**BBQ Garlic and chilli Prawns**

Served with garlic tahini dipping sauce

**Tuna Sashimi**

Rolled in cracked pepper and lightly seared served with a soy dipping sauce

**Pan-fried King Prawns**

On avocado salsa with basil and chilli oil

**Tuna pops**

Cubes of Sashimi tuna served with a red curry dipping sauce

**Mezze platter**

Assorted dips, olives, pickles and Lebanese bread

**Assorted Bruschetta\***

Choose from tomato and basil, char-grilled vegetables and goat's cheese and mushroom ragout

**Tempura prawns**

Served with a sweet chilli dipping sauce

**Main**

**Chicken Caesar salad**

With char grilled chicken breast fillet with or without anchovies

**Baked Prosciutto wrapped chicken breast with a pesto stuffing**

Served with a salad of asparagus, rocket and oven roasted tomatoes

**Baked Atlantic salmon**

With a garlic and lime crust served on a bed of oven roasted vegetables

**Pan seared Ocean Trout**

Served on a bed of creamy mash potato drizzled with salsa verde

**BBQ whole Beef Sirloin**

Marinated in red wine, garlic and fresh oregano, sliced thin and served with roasted potatoes and spinach salad

**BBQ lamb and Chicken fillet kebabs**

Served with steamed rice mixed with toasted vermicelli noodles and pine nuts garden salad and fresh Lebanese bread

**Moroccan Style BBQ Lamb**

Marinated and BBQ Lamb loin served with cous cous, roasted vegetables drizzled with garlic and mint yoghurt

**Roasted rack of lamb**

With a herb and mustard crust served with roasted vegetables and potatoes

**Pappardelle with beef ragout**

Ribbon pasta with slow cooked beef ragout

**Desserts**

**Tiramisu**

Served with a shot of espresso

**Mango trifle**

**Trio of fresh sorbet**

Seasonal flavours

**Summer pudding**

With ripe seasons berries

**Panna cotta**

Vanilla bean panna cotta and rose jelly

**Trio of desserts**

Pick 3 of the following

Mini lemon curd tarts, Rich chocolate mousse shots, assorted mini gelato cones, chocolate dipped strawberries, White chocolate & mint mousse shots, mini chocolate éclairs, passion fruit jelly shots.

**Cheese platter**

Including assorted soft and hard cheeses fruit and crackers.

Additional \$15 per person

**Petit four**

Chocolate dipped strawberries

Assorted Belle Fleur chocolates

Assorted macaroons

*Some items may change based on availability, special dietary requirements can be catered for.*