

(A)LURE

\$55 Set Menu

Amuse

★ ★ ★ ★ ★

Soup of the day

or

Grilled swordfish, Nice style salad, brandade in panko, lemon oil

★ ★ ★ ★ ★

Moroccan inspired breast of chicken, chermoula, aromatic cous cous, spinach, peppers, olives

or

Miso and apricot glazed Tasmanian salmon, yuzu scented risotto, bok choi

★ ★ ★ ★ ★

Exotic fruit soup, peach sherbet

or

Coconut crème brulee, coconut ice cream, caramelized pineapple

(A)LURE

\$70 Set Menu

Amuse

★ ★ ★ ★ ★

Tiger prawn and avocado cocktail, lemon emulsion, tomato fondue

or

Chicken and duck parfait, spiced pear conserve, pickled shallots

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Comfit pork belly, tiger prawn and scallop, sweet and sour sauce

or

Line caught barramundi, chorizo, roullie, piperade

★ ★ ★ ★ ★

Torrone ice cream with caramel centre, raspberries

or

Mango Three Ways

Individual mango tarts, mango parfait and lime infused mango



\$85 Set Menu

Amuse

★ ★ ★ ★ ★

Lobster soup scented with ginger and coriander, prawn wonton, coconut cream

★ ★ ★ ★ ★

Scallop and freshwater yabbie risotto, saffron and spring onion, yuzu butter

or

Seared tuna fish, crushed potatoes with scallions, black olive, shallot, balsamic

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Surf and Turf

Fillet of beef, garlic spinach, half grilled crayfish, and white truffle hollandaise

or

Filet of dhufish, roasted scallops, confit sweet capsicums, caper and sultana puree.

★ ★ ★ ★ ★

(A)LURE's dark chocolate tart, iced double cream

or

Selection of Australian cheeses



Canapés Selection

COLD

Smoked venison, grape chutney on chestnut country bread
Veal tonnato, on garlic crostini, tuna aioli
Foie gras parfait, spiced apple, brioche
Tuna and salmon Temari sushi ball
Oyster shooters, vodka, lime, watermelon
Goats cheese, fig and vanilla chutney, walnut bread
(A)LURE crab sushi roll
Tiger prawn with somen, wakame, bonito flakes

HOT

Roasted barramundi, rouille, chorizo, piperade
Oysters with flavors of Provencal
Quail breast, onion jam, sweet cured bacon
Moroccan spiced lamb, peach compote, and chermoula
Scallops wrapped in pancetta on sweet pea galettes
Pumpkin and feta tarts scented with oregano
Crab cakes flavoured with lemon grass, sweet chilli
Indonesian satay sticks (beef, chicken or lamb)

SWEET

White chocolate tarts with raspberries
Valhrona chocolate liqueur mousse, sesame tuile
Individual Pavlov's, marinated strawberries
Selection of Asian crème Brule
Apple tart tatins, butterscotch
Profiteroles, crunchy peanut butter ice-cream, caramel

Choose 10 items for \$30
Choose 15 items for \$42
Allow \$8 per every extra half hour



Beverage Packages

Plantagenet Omrah Package

N.V Ninth Island Sparkling, Plantagenet Omrah Sauvignon Blanc, Plantagenet Omrah Shiraz, Boags Premium, Boags Light, soft drinks and juices

\$34 per person

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Bay of Fires Package

Bay of Fires Pinot Noir Chardonnay NV, Tigress Sauvignon Blanc, Tigress Pinot, Tooheys Extra Dry, Pure Blonde, soft drinks and juices

\$40 per person

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Cold Stream Hill Package

Coldstream Hill Vintage Pinot Chardonnay, Coldstream Hill Sauvignon Blanc or Chardonnay, Cold Stream Hill Pinot or Cabernet Merlot, Red back and Red back light, soft drinks and juices

\$47 per person

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Wolf Blass Gold Label Package

Wolf Blass Gold Label Sparkling, Wolf Blass Gold Label Sauvignon Blanc or Chardonnay, Wolf Blass Gold Label Pinot or Shiraz, Stella, Pure Blonde, soft drinks and juices

\$55 per person

Beverage Packages are an indication only and can be designed to suit your individual requirements.

These beverage packages are based on three hour packages. Packages are subject to availability and can change due to vintages .

All prices are GST inclusive