



**SAILMASTER**

**SET**

**MENU**

**PACKAGE**

## **Set Menu Options**

### **Soup Options**

Roasted Tomato Onion & Basil  
Vegetable & Tomato Minestrone  
Pumpkin & Bacon & Pine Nut  
Potato, Leek & Onion  
Seafood Bouillabaisse

### **Cold Entrée Options**

Chicken & Bacon Caesar Salad  
Prawn & Scallop Mouseline with Smoked Salmon, Mango, Tomato Cucumber Salsa  
Smoked Beef Fillet, House made Damper, Apple & Tomato Relish  
Bloody Marie Oyster Shots, Vodka Tomato Juice  
Thai Prawn Salad, Glass Noodles Mesculin lettuce, Bean shoots, coriander Lime & Soy Dressing

### **Hot Entrée Options**

Warm Spiced Roasted Pumpkin Salad, Rice, Snow Peas Spouts and Chermoula Dressing  
Salt & Pepper S.A. Prawns, Asian, Herb Salad  
Spiced Pork Belly, Rice Noodles, Mini Herb & Bean shoot Salad  
Braised Beef Ragout, Buttered Penne Pasta, Basil & Garlic Ciabatta  
Moroccan Chicken Kofta, Turmeric Yoghurt Tahini & Pita Bread

### **Main Course Options**

Vegetarian Tomato Ragu Pasta, Roasted Tomato, Onion, Vegetables, Fresh Basil & Penne  
Dukkha Crusted Chicken Breast smashed Avocado Crisp Pancetta, Lime & Dill Hollandaise  
Roasted Fillet of Beef, wild Mushroom Tart, Sweet Potato Mash, Baby Spinach & Cabernet Beef Jus  
Saltwater Barramundi, Roasted Cherry Tomatoes, Snow peas mini Herbs, Lemon Lime Butter  
Atlantic Salmon and Filo Parcels, Goats Cheese Tomato & Basil Bearnaise  
Slow Roasted Beef Cheek with Saffron Potato, Broccolini, Roasted Garlic, pan Juice Shiraz Glaze  
Roasted Duck Breast Asian Greens, Plum, Ginger & Pear Glaze  
Slow Roasted Lamb Shoulder, Prosciutto, Baby Spinach & Saffron Couscous  
Pork Loin Cutlet on Sweet Potato Mash, Polenta Pancetta Crumble, Green Beans & Bourbon Glaze

### **Dessert Options**

House made Profiteroles, Chocolate Ganash, Toffee & Butterscotch  
Strawberry Lime Tart, Marinated Orange Strawberries, Lime Mascarpone Berry Coulis  
Fresh Fruit, Almond Biscuits Crumbled Meringue, Vanilla & Cinnamon Double Cream  
Chocolate & Hazelnut Pudding with passionfruit and Frangelico Anglaise & Double Cream  
Quandong & Apple Pie with Wattle seed Cream, Vanilla Bean Anglaise & Honey Ice cream

### **Cheese Platter**

A selection of Barossa Valley Cheeses with Dried & Fresh Fruit, Lavash \$ 80 (1 per table)

### **Coffee & Tea**

Complimentary Coffee Or Tea are included in all menu

### **Something a little Extra with Coffee**

Toffee Strawberries, Chocolate Strawberries, Chocolate and Hazelnut Truffles \$ 5 per Head

## Pre-Dinner Food Table Options

Antipasto platter	\$ 60 (1 per table)
Selection of House Made Dips with Crudities Platter	\$ 40 (1 per Table)
Seafood Antipasto Platter	\$ 90 ( 1 Per Table)

## Set Menu Pricing Per Person

	<b>1 choice</b>	<b>2 Choice</b>	<b>3 Choice</b>
Entrée Main	\$ 50.00	\$ 55.00	\$ 61.00
Main / Dessert	\$ 47.00	\$ 52.00	\$ 58.00
Soup / Main / Dessert	\$ 55.00	\$ 61.00	\$ 68.00
Entrée Main Dessert	\$ 62.00	\$ 69.00	\$ 77.00
Soup / Entrée / Main / Dessert	\$ 70.00	\$78.00	\$ 87.00