



Seaview Banquet Packages

- ◆ 2 course set menu OR 3 course set menu
Includes, bread & butter, a selection of T2 tea, Vittoria coffee and petit fours
(Subject to seasonal changes)

Choose two in each section below

Entree

- ◆ Seven spice crispy skin pork belly, parsnip puree, green apple slaw, pickled cucumber, charred onions, celery (GF)
- ◆ Wild caught South Australian prawns, garlic, salt and pepper crust, green paw paw and mango salad, tamarind hot sauce, holy basil (GF)
- ◆ Heirloom vegetables, labna, Kalamata soil, macro herbs cauliflower cous cous (V)(GF)
- ◆ Balsamic roasted field mushrooms, goats curd and beetroot salad, toasted sourdough, fennel salt (V) (Gf option available)
- ◆ Slow cooked lamb shoulder pie, Paris mash, iceberg lettuce, pea shoots, sumac and buttermilk dressing (GF)
- ◆ Earl grey tea smoked Kingfish, pickled watermelon, preserved lemon, toasted sourdough, fennel sorbet (GF option available)

Main Course

- ◆ Hopkins River beef tenderloin, crumbed bone marrow, pomme dauphinoise, French beans, bordelaise sauce
- ◆ Dukkah crusted lamb scotch fillet, white bean puree, chickpea cous cous harissa
- ◆ Pan roasted free range chicken breast, onion soubise, ancient seeds and nuts
- ◆ Roasted pork medallions, baked green apples, crackling, braised baby fennel, red cabbage, mustard sauce
- ◆ Rotollo of butternut pumpkin, kale, ricotta, sage, cherry tomato, basil compote (V)
- ◆ Wild caught Barramundi, mushroom crust, gremolata, warm salad of potato and watercress, fennel cream

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Choose two in the section below

Dessert

- ◆ Hot chocolate fondant, brownie soil, strawberry ice-cream, berry salad
- ◆ Rhubarb Eton Mess, brown sugar meringue, white chocolate ganache, roasted strawberries (GF)
- ◆ Sticky date pudding, hot butterscotch, maple, walnut ice-cream, berries
- ◆ Lemon tart, toasted marshmallow meringue, orange preserve, lemon and lime sorbet
- ◆ Apple and rhubarb custard tart, almond macadamia praline crumble, raspberry sorbet
- ◆ Coconut and lemongrass panna cotta, roasted pineapple Gazpacho, exotic fruit

