

# SPRING MENU

## COURSE 1

POLENTA CAKES *sauteed wild mushrooms, herbed butter*  
PAN SEARED SCALLOPS *peach tarragon puree*  
STUFFED MUSHROOMS *with garlic, feta, artichoke hearts and spinach, topped with Prosciutto*  
SMOKED SALMON TARTINES *creme fresh, fried capers*  
STRAWBERRY GOAT CHEESE CROSTINI *balsamic drizzle*

## COURSE 2

APPLE CITRUS SPINACH SALAD *blood orange vinaigrette*  
PRAWN, AVOCADO, MANGO TOWER *honey soy vinaigrette*  
FAVA BEAN & ASPARAGUS SALAD *champagne vinaigrette*  
CHOPPED SPRING SALAD *seasonal chopped vegetables, yogurt vinaigrette*  
SPRING COBB SALAD *green goddess vinaigrette*

## COURSE 3

CHERRY LAMB CHOPS *cherry balsamic reduction, grilled asparagus and wild rice*  
SEARED HALIBUT *pesto cream, charred green beans, dill new potatoes*  
GRILLED PRAWNS *creamy herb polenta, champagne cream sauce, sweet pepper puree, grilled cabbage*  
SEAFOOD SPRING RISOTTO *seared scallops, pacific cod, zucchini spring onions, sunflower sprout*  
TANDORI SEARED SALMON *dill & lemon yogurt sauce, couscous feta & mint salad, pickled red cabbage, cucumber*

## COURSE 4

BLUEBERRY PIE CHEESECAKE STACKS *sauteed wild mushrooms, herbed butter*  
MEYER LEMON & THYME POTS DE CREME *dusted powdered sugar*  
PEACH GALETTE *served a la mode*  
RASPBERRY WHITE CHOCOLATE MOUSSE *fresh mint*  
STRAWBERRY BROWNIE TRIFLE *whipped cream*