

## BELLA VISTA

**\$90 per person**

### 3 Course Formal Dining

#### On arrival

Chef's Selections of Canapés on arrival

#### Entrée (Alternate Placement)

Fresh Pasta infused with Chargrilled Eggplant, Bell Pepper, Semi Dried Tomato, Spanish Green Olives and Chorizo in a Pine Nut Pesto Sauce with shavings of Parmigiano-Reggiano **(v)**

Mezze Platter of Cold Cured Meats, Marinated Vegetables, Tasmanian Smoked Salmon and a selection of lightly marinated Olives served with Crip Bread and Lavosh **(gf)**

Moroccan Lamb Rump on a bed of Greek Salad and Crisp Pita, drizzled with Homemade Tzatziki

Warm Chorizo, Haloumi, Roasted Pumpkin and Chargrilled Capsicum embedded on a Roquette Salad accompanied with a side of Spicy Tomato Chutney **(gf)**

Selection of Fresh Seafood sautéed in Garlic, White Wine Cream Sauce, topped with Puff Pastry

Grilled Barramundi Fillet served with a Rocket Salad and Tomato Chill Salsa

Home-made chef's selection of Vegetarian Ravioli sautéed in a Creamy Based Tomato Sauce **(v)**

Braised Field Mushrooms marinated in a White Wine Reduction, served with Baby Spinach, Semi Dried Tomatoes, topped with Grilled Asparagus **(v/vn)**

### **Main Course (Alternate Placement)**

Chargrilled fillet of Beef Tenderloin in a Classic Red Wine Jus served alongside a parcel of Baby Green Beans, Confit of Tomato, Glazed Noisette of Potato and a Classic Béarnaise sauce **(gf)**

Crispy Skinned Tasmanian Salmon topped with Fried Baby Capers served with Roasted Herbed Baby Chat Potatoes, Steamed Broccolini, Sweet Baby Corn Spears and a Lemon and Dill Beurre Blanc

Roulade of Chicken filled with Pancetta and Brie Cheese bedded on Roasted Pumpkin with layers of Baby Spinach and Pea Risotto and Chargrilled Eggplant in a Light Bell Pepper Sauce

Classic Chicken Kiev on Duchess Potatoes with Prosciutto wrapped Broccolini & Roasted Jap Pumpkin drizzled with a Honey Mustard Sauce

Chef's Catch of the Day

Mediterranean Vegetable Medley consisting of layers of Marinated Baked Vegetables resting on a Roasted Heirloom Tomato Reduction **(v/vn)**

### **Dessert (Alternate Placement)**

Vanilla Bean Cream Brûlée with Blueberry Compote

Baked White Chocolate Cheesecake served with Mixed Berry Compote

Individual Tiramisu topped with Chocolate-Coated Strawberries

Chocolate Ganache' Tart with Cinnamon Ice Cream

Vanilla Pana cotta layered with Strawberries Romanoff and Liqueur Strawberries

Apple and rhubarb Crumble served with Vanilla Bean Ice Cream

Sticky Date Pudding served with a Vanilla Bean Ice Cream

Table Dessert Tasting Platters consisting of a variety of the Featured Desserts

## Optional Menu Selections

### Premium Entrée's

Cold Seafood Plate consisting of King Prawn salad, Tasmanian Smoked Salmon, Sydney Rock Oysters, Octopus Salad, Ceviche Mussels and Lemon Wedges  
*(Add \$7 per person)*

Seared Garlic King Prawns in a Shallot and White Wine Sauce Reduction on a Creamy Risotto *(Add \$5 per person)*

### Mezze Platters

Mezze: Garlic scented fried olives, grilled haloumi and stuffed vine leaves served with kibbi and tabouli, homemade hummus, Babaganoush and Labne with freshly cut vegetables *(Add \$40 per platter)*

Greek Mezze: marinated rosemary fetta with black and green olives, stuffed vine leaves, Taramasalata, tzatziki with fresh pita bread *(Add \$40 per platter)*

Gourmet Antipasto: A selection of cured meats, marinated eggplant, capsicum and mushrooms, bocconcini, vine ripened tomato and garlic scented olives with balsamic and virgin olive oil *(Add \$40 per platter)*

### Seafood Platters

Whole King Prawns *(Add \$12 pp)*

Oysters – Natural, Kilpatrick or Mornay *(Add \$8 pp)*

Salt & Szechwan Pepper Calamari with lime & coriander dressing *(Add \$6pp)*

Tasmanian Smoked Salmon with capers, Spanish onion & dill aioli *(Add \$6pp)*

Marinated and Chargrilled Octopus *(Add \$7pp)*

## Optional Menu Selections

### Granita

Midori Liqueur Margarita *(Add \$8 per person)*

Granita Di Mandorla with Amaretto *(Add \$8 per person)*

Tequila, Lime and Ruby Grapefruit *(Add \$8 per person)*

Traditional Lemon Granita *(Non-alcoholic Add \$4 per person)*

### Sides

*(Serves 8 – 10 guests per table)*

Greek Salad consisting of Vine Ripened Tomato, Greek Fetta, Black Olives, Cucumber, Olive Oil & Balsamic Vinegar *(Add \$35per table)*

Radicchio and Fennel Salad served with Red Wine Vinaigrette *(Add \$35per table)*

Rocket, Pear and Parmesan Salad *(Add \$35per table)*

**(v) = vegetarian | (gf) = gluten free | (vn) = vegan**