

Plated Dinner Options

(Silks Lounge only)

ENTREES

- Herb crusted lamb fillet with green salad poached potato & mint couli
- Vietnamese beef rolls with waikami salad & wasabi dressing (GF)
- Manuka smoked chicken roulade with rocket & cilantro cream (GF)
- Smoked salmon and tiger prawns with a green leaf salad
drizzled with a lemon and dill dressing (GF)
- Mixed roasted peppers and goat's cheese served with rocket and Caesar dressing (V & GF)

MAINS

- Noisettes of lamb with black pepper served on a potato and grain mustard champ
with a tarragon and Madera jus (GF)
- Fillet of beef towers stacked with a julienne of veg on a potato rosti
with a rich brandy and peppercorn sauce (GF)
- Supreme of chicken Princess served with a cream sauce and asparagus (GF)
- Stuffed pork fillet served on an apple and potato champ with a red wine jus
- Fresh seasonal catch of the day served on a lemon and fresh herb risotto cake
with buttered greens and a sauce Bercy (GF)
- Fillet of Marlborough salmon on kip flur potato with bok choy
served with a lemon grass & ginger dressing (GF)

All meals are served with either one of the following

Duchess, Dauphinoise, roast potatoes with rosemary,
minted new or Chateau potatoes

AND

Seasonal vegetables OR tossed green salad
(Served to your table)

DESSERTS

- Brandy snap basket with caramelized banana and mascarpone cheese drizzled with a
caramel sauce
- Vanilla bean pannacotta with lime and ginger syrup & Russian teacakes
- Manhattan cheesecake with stone fruit compote
- A Trilogy of chocolate parfait with a wild berry couli and marinated strawberries
- Fresh fruit plate and passion fruit coulis (GF)

Choose two options of entrée, main & dessert
\$58.50 p/p plus GST

Additional entrée or dessert \$7.50 p/p plus GST
Additional main \$9.00 p/p plus GST