## Gold Menu

## **First**

Canapés on arrival with sparkling

### **Second**

Pan fried scallop with pickled seaweed, seared tuna wasabi soya mirin with salmon pearls

### **Third**

Duck confit pumpkin gnocchi

### **Fourth**

Grilled scampi with pea puree, shimeji mushroom, beurre blanc micro herbs

### **Fifth**

Seared aged beef fillet sautéed peas and pancetta, caramelized onion, rich veal jus and desire potatoes

## Sixth

Petit macaroon mixed berries pistachio biscuit mascarpone and cherry sponge

### **Seventh**

Espresso



# Beverages

#### Beer

Tooheys New on Tap complimentary

Heineken, Becks, Hahn Premium

James Boags Premium complimentary

Tooheys Extra Dry complimentary

Hahn Premium Light complimentary

## **Spirits & Liqueurs**

House selection complimentary

Top Shelf from 9.00

Cocktails all cocktails 15.50

THE JOHN CADMAN: Kahlua, Bailey's Irish cream, Frangelico Liqueur & cream

MIDORI SPLICE: Midori, Cointreau, Malibu, pineapple juice & a dash of cream shaken

MARGARITA STRAIGHT: Tequila, Cointreau

& lemon juice

SYDNEY BAY BREEZE: Vodka, pineapple & crapherry juice

& cranberry juice

## Liqueur Coffee

All liqueur coffees complimentary

### **Port**

McWilliams Hanwood complimentary

Galway Pipe complimentary

## **Dessert Wine**

Brown Bros Orange Muscat Flora SA complimentary

## **Soft Drink & Juice**

All Soft Drinks complimentary

Fruit Juice complimentary

### Water

Pellegrino Still or Sparkling Water complimentary

