

# WatersEdge Classic Banquet Menu

## Entrée

Soft shell crab and baked eggplant, tzatziki and cucumber salad

Seafood antipasto, oysters, scallop, smoked salmon with crab lemon and cocktail sauce

Classic Greek salad with roasted olives, feta, cucumber, flash fried capers marinated onions

Espresso marinated loin of lamb, caramelized tomato and balsamic salad

Thai style marinated filet of beef on Asian greens with citrus dressing

## Main course

Char grilled chicken breast on pecorino and rosemary polenta with tomato crushes

Oven roasted barramundi fillet, potato butter, shaved fennel and tomato salsa

Slow cooked atlantic salmon fillet, bitter greens, potato mash with macadamia nut salsa

Grilled fillet steak 'Rossini', duck liver pate, mushroom relish and shiraz jus pommes chateau

Herb crusted rump of lamb, potato gnocchi and Mediterranean vegetable fruits

Spiced veal chop and citrus risotto with roasted garlic and tomato sauce

All meals served with a bread roll

## Dessert

Passionfruit and banana panna cotta

Milk chocolate brulée with orange chip sauce

Lemon cheese cake parfait with raspberry coulis

Opulent opera slice with caramel sauce and tangelo sorbet

Profiteroles with baileys custard, white and dark chocolate sauce

## Coffee Tea & chocolates

Please choose two from each course to be served on an alternate basis  
or one from each course to be served on a set basis

*WatersEdge*