HORIZON

HORIZON SET MENU

PLEASE SELECT ONE ENTRÉE, ONE MAIN AND ONE DESSERT

Price includes one entrée, one main and one dessert, sourdough bread served with St David's Dairy butter, freshly brewed coffee, selection of teas and chocolates.

Minimum 30 guests required.

$145 per person

Alternating service for entrée, main or dessert is an additional $11.50 per person, per course.

ENTRÉE

Brisbane Valley quail, labneh, pistachio, pomegranate, harissa

Hand cut grass fed beef rump tartare, fried shallot, egg yolk, pickles, potato chips

Burrata, marinated piquillo pepper, preserved tomatoes, aged balsamic*

Blue fin tuna crudo, goats' curd, confit tomato, tapioca crisp

Poached lobster risotto, confit tomatoes, chive oil

*Denotes vegetarian dishes

MAIN

Panfried snapper, potato gnocchetti, peas, mint, zucchini, champagne and caviar beurre blanc

Confit Roaring Forties lamb shoulder, creamed spinach, crispy onions, parsnip puree, lamb sauce

Free range chicken breast, potato fondant, broccoli cream, roasted shallot, truffled chicken jus

Chargrilled Bass Straight beef tenderloin, pumpkin, roast baby vegetables, nasturtium, jus

Lodden Estate Free range duck breast, caramelised witlof, candied orange, preserved beetroot

Wagyu – upgrade from Bass Straight tenderloin to Black Opal wagyu beef tenderloin
$14.50 per person

SIDE DISHES
$10.50 per person, per selection
Served two bowls per table

Iceberg salad, tomato, cucumber, shallot, oregano, and white wine dressing*

Garlic and rosemary roast kipfler potatoes*

Cypriot grain salad, lemon, barley fresh herbs*

Broccolini with toasted almond butter*

MAIN

*Denotes vegetarian dishes

DESSERT

Berry Eton mess, passion fruit curd, cassis chantilly, meringue, strawberry sorbet*

Vanilla namelaka, raspberry cremeux, cherry blossom jelly, rose water sponge, lychee pearls*

Native pavlova, white chocolate chantilly, lemon myrtle creme, finger lime caviar, muntries sauce*

Black Forest cake, griotte cherries, Kirsch whipped cream, pistachio micro sponge*

Victorian cheese plate, muscatels and lavosh*

DESSERT

*Denotes vegetarian dishes

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