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IVERFIRE



Fireworks @7/2h Chef's selection of canapes on arrival (gfo)

- Choice of Entrée -

Grilled Scallops (gf) Brown butter, walnut crusted grilled scallops with carrots and cinnamon puree, orange segments and micro herbs

OR

Cauliflower Bites (vegan) (gf)

Crispy cauliflower bites dusted with aromatic spices beetroot mousse and dukkah

OR

Cowboy Pasta Salad

Texan salad, bowtie pasta with lime vinaigrette

- Choice of Mains -

Creamy Garlic Tuscan Salmon (gf)

Pan-seared salmon, finished in rich creamy and garlic seafood bisque with brown butter rice

OR

Seared Duck (gfo)

Pan-seared crispy skin duck breast accompanied with medley roasted root vegetables, tender asparagus and finished with vibrant pomegranate jus

OR

Mushroom & Spinach Ravioli (v)

Mushroom and spinach ravioli rich in creamy garlic sauce with shaved parmesan

- Dessert Platter -

Mini Cheesecake Strawberry Mousse **Choclate Fudge**

(served with fresh cream, ice-cream, chocolate sauce and seasonal fruits)

(v) = vegetarian | (gf) = gluten free | (gfo) = gluten free option available