

# Winks designer dinner



## Menu

### Aperitifs & Canapés

Chef's selection of Aperitif for the evening – Campari & Soda

Canapés – Bite sized Aranchini Balls with Garlic Aioli

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### Starter

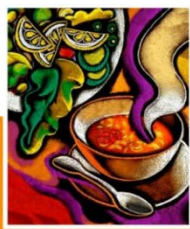
Each of you may choose from the following

Prawn Torpedo Skewers with Wasabi Mayo & Mizuna salad leaves

Air dried Parma Ham with Avocado & fresh Roma Tomato dressing

Sumac Chicken Drumettes with Sweet Onion Chutney & Pita Wedges

Haloumi & Zucchini Fritters topped with Roasted Red Pepper Relish  
(Vegetarian)



## Sorbet

Frozen Sweetened Water Flavoured with Fruit

## Mains

Seared Berber Lamb (an Indian spice Rub)   
With Crispy Cauliflower Flowerets, Minted Yoghurt & Cucumber Raita

Porcini Mushroom Risotto   
With Parmesan Wafers & Truffle Oil  
(Vegetarian)

Chilli, Garlic & Lemongrass Prawns with jasmine Rice   
Served with Cucumber, Tomato & Coriander Salad

Fillet of Beef   
With Potato Galette, Cabernet Jus & Sage Salt

Steaming Tagliatelle pasta tossed with Basil Pesto   
Topped with Salt & Papper Chicken Strips and scattered with Pecorino Shavings

Snapper Pie   
With Lemon Vodka Sauce, Sprouting broccoli & Potted Mashed Potatoes

Rib Eye Steak on the bone   
With Rustic Roast Potatoes, Caramelized Onion Jam and a Classic Red Wine Jus



## Dessert

Apple Fritters dusted with Cinnamon Sugar  
With King Island Cream & Butterscotch Drizzle

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Warm Apricot & Oat Crunch  
With Brandied Fruit Syrup & Vanilla Bean Ice Cream

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Riverview Rise Retreats Eton Mess  
With Crumbled Meringue, Raspberry Compote & Mascarpone

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Passionfruit & White Chocolate Mousse Mille Feuille  
With Sweet Mango Drizzle

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Mocha Éclair  
With Ice Coffee Shot & Nip of Kahula

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Selected Australian Cheeses  
With Fig Paste, Dried Fruit & Crisp Breads

## Enjoy!

To end your evening Chef will serve you with  
Complementary Liquor & home made after dinner mints.