

THE TIVOLI

Set Menu or Alternate Drop

Two or Three Course

Entrees

Asparagus, soft poached egg and hollandaise with crispy prosciutto

Thai herb salad with prawns and hot sour dressing

Caesar salad with chicken

Smokey tomato and bacon soup with sour cream and crusty bread

Crumbed whiting with caper berry aioli and dressed rocket leaves

Gravlax of salmon, soft herb salad with crostini crusty bread

Roast capsicum and goats curd tart with mixed greens (v)

Roasted tomato and basil bruschetta with shaved parmesan (v)

Pumpkin, blue cheese salad with roasted hazelnuts (v)

Antipasto plate (v)

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Mains

Coq au vin slow braised chicken, mushroom, bacon with buttered tagliatelle pasta

Slow cooked venison with cranberry and root vegetables, braised cabbage and potato

Moroccan braised lamb shank with preserved lemon couscous and yoghurt

Red curry chicken with coconut rice

Red wine braised beef cheek with root vegetables and seasonal greens

Grilled rib fillet, field mushrooms, herbed roasted kiplers and seasonal greens

Chicken breast stuffed with brie and twice smoked bacon with hollandaise sauce and seasonal greens

Oven baked Tassie salmon nicoise-potato, anchovy, green bean and tomato salad

Queensland crispy skinned barramundi served with seasonal greens and a lemon butter sauce

Vegetarian Options

Roast vegetable stack with haloumi cheese and salsa (v)

Vegetable lasagne (v)

Vegetarian Laksa with tofu (v)

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Desserts

Vanilla bean pannacotta with biscotti and double cream

White chocolate mud cake with dark chocolate sauce

Bitter liqueur chocolate fondue for one with marshmallows and fresh fruits

Bread and butter pudding with brandy custard and ice-cream

Citrus tart with double cream

Sticky date pudding with toffee sauce

Bitter chocolate tart with double cream and praline

Cheese and fruit plate

Individual chocolate mousse cake with choc filigree

Baked New York cheesecake with strawberry coulis