



Loft Function Menu

Three course \$48.00 per head

Two course \$40.00 per head

Please choose two of each course to be served alternately on the night

Entree

Salt N Pepper Crocodile - Vietnamese nuoc cham dipping sauce

Citrus & Tea Glazed Duck - Cooked in sticky infused glaze on wok fried baby choy sum & wonton crisps

Tempura Battered Courgette Flowers - Stuffed with goats cheese, green pea puree

Atlantic Salmon Gravlax - Beetroot & horseradish cured, orange segments, horseradish cream, lemon air



Mains

Citrus & Tea Glazed Duck - On mint & pea rice cake, choy sum Asian herb salad & citrus glaze

Eye Fillet Steak - Herb & mustard rubbed on hickory smoked potatoes, buttered beans, chorizo & pea relish with port jus

Proscuitto Wrapped Chicken - On truffled potato rosti, grilled asparagus spears, finished with lemon, thyme & white wine béarnaise

Market Fresh Fish - Please ask your waiter for today's fish

Roasted Pumpkin Risotto - Pea, leek, thyme, & goats cheese topped with pecorino & rocket salad



Desserts

Chocolate Praline Tart - Chocolate ganache, amaretto creme fraiche & raspberry couli

White Chocolate & Creme fraiche Mousse - With passion fruit syrup

Amaretto Pana Cotta - Raspberry gel & almond glass

Honey Comb Chocolate Bar - Chocolate air

