



olive

Banquet Menu

Option 3

\$135 PP

SHARED STARTERS

Stone-Baked Bread

With sea salt, virgin olive oil, and balsamic vinegar

Festive Salad with Pomegranate

Organic mixed leaves, pomegranate, finished with olive oil dressing

Entrée

Seafood Antipasto

A combination of Tasmanian salmon, extra-large Australian prawns, and South Coast black mussels

ALTERNATIVE MAINS 50/50

Chicken Involtini

Whole chicken breast filled with semi-dried tomato, buffalo cheese, spinach, and basil, served with Dijon mustard sauce

Lamb Cutlets

Chargrilled Cowra lamb cutlets served with grilled greens and rosemary fig glaze

ALTERNATIVE DESSERTS 50/50

Tiramisu

Made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa

Ekmek

A traditional bread pudding with cinnamon and roasted pistachios