



A T L A N T I S

Deluxe Set Menu

Entrees

Ocean Trout Gravlax
w/ crème fraiche, pickled cucumber and salmon roe

Salt & Pepper Scampi Meat
w/wilted spinach, spec & lime aioli

Seared Pepper Lamb Fillet
w/ rocket lettuce, beetroot relish & mint yogurt

Tempura Battered Zucchini Flowers
filled w/ ricotta & spinach
Served w/ mixed salad greens & balsamic glaze

Mains

Oven Baked Corn Fed Chicken Breast
w/ pumpkin mash, green beans & garlic cream sauce

Battered Whiting Fillets
w/ salad greens, chips & dips

Cone Bay Ocean Barramundi Fillet
w/ chat potatoes, avocado, spinach, spanish onion & lemon olive oil

Grain Fed Eye Fillet
w/ hand cut chips, honey carrots & veal jus

Spinach & Ricotta Gnocchi
w/ basil tomato emulsion & padano cheese

Desserts

Poached Pear in Cherry Brandy
w/ biscotti & honey mascarpone

Chocolate Gateau
w/ rhubarb, orange & strawberry compote

Rosewater Jelly
w/ baklava ice-cream



**Including House Sourdough Bread
Percolated Coffee & Tea and Homemade Petit Fours**

Price \$ sixty-five per person
Inclusive of GST