



CAPTAINS AUTUMN BALL DINNER MENU

Freshly baked bread roll selection

*Oak Smoked Salmon with tiger prawns, horseradish cream,
lime vinaigrette, dressed leaves*

Sorbet & champagne

*Roasted marinated rump of lamb,
crispy apricot & caramelised red onion bon bons*

Red wine & rosemary jus

Fondant potato, minted pea puree,

French bean & carrot parcels

Tiramisu cheesecake,

Frangelico chocolate sauce,

hazelnut brittle, strawberry crumble

Filter coffee & mint chocolates