

ROCKSALT ROCKSALT

Set menu (for large groups) – 62 per person

Set menu with 3 glasses of matched wines – 82 per person

Entrée

Banquet style:

Traditional Caesar salad

Half shelled scallops with a smoked paprika and lemon butter,
finished with chives *

Cajun spiced calamari, tossed with green leaves,
finished with an avocado and lime mayonnaise *

Deboned quail on a bed of witlof and honey caramelised walnuts,
finished with pan juices *

Sorbet

Mains

Your choice of:

Market fish of the day

Lamb backstrap on a warm seeded mustard kipfler potato salad,
with sautéed red cabbage and a balsamic dressing *

Fillet Mignon set on a caramelised onion mash and wilted baby spinach,
topped with truffle aioli *

Twice cooked duck leg with a duck sausage, an orange and
sweet potato puree, bok choy and jus

Dessert

Your choice of dessert from chef's selection

Tea or coffee served with petit fours

* denotes coeliac item

vegetarian set menu

ROCKSALT ROCKSALT

Set menu (for large groups) – 60 per person

Set menu with 3 glasses of matched wines – 80 per person

Entrée

Banquet style:

Traditional Caesar salad (without bacon)

Roast pumpkin and wilted baby spinach risotto *

Crispy tofu , tossed with green leaves, finished with an avocado and lime mayonnaise *

Witlof salad with and honey caramelised walnuts

Sorbet

Mains

Your choice of:

Cherry tomato and herb frittata with micro herbs finished with salsa verde *

House made gnocchi with pan fried exotic mushrooms, fresh zested lemon & herbs

Caramelised onion and fetta tart on a warm capsicum sauce

Beetroot relish on a warm seeded mustard kipfler potato salad, with sautéed red cabbage and a balsamic dressing *

Dessert

Your choice of dessert from chef's selection

Tea or coffee served with petit fours

* denotes coeliac item