

Winks designer dinner



Menu

Aperitifs & Canapés

Chef's selection of Aperitif for the evening – Fluffy Duck

Canapés – Bite sized Aranchini Balls with Garlic Aioli

Starter

Each of you may choose from the following

Trio of Homemade Dips & Pita Wedges

Fresh Salsa Prawn Cocktail & Romaine salad leaves

Creamy Stuffed Chicken Rollups on a bed of Couscous

Zucchini Fritter Stack topped with Minted Yoghurt & a side of Roasted Red Pepper Relish
(Vegetarian)


Sorbet

Frozen Sweetened Water Flavoured with Fruit




Mains


Dukka encrusted Lamb Backstrap
On a bed of Rocket & Pear salad with Minted Yoghurt




Crispy Vegetable Fritters
Patties of Season Fresh Vegetables with Parmesan Shards and Tzatziki Dressing
(Vegetarian)




Wink's Warm Chicken Salad
Moist Moroccan Spiced Chicken Strips atop a salad mix of mesculin,
baby Roma tomatoes, sweet onion, chopped cashews and drizzle of ranch dressing




Fillet of Beef
With Potato Galette, Cabernet Jus & Sage Salt



Steaming Tagliatelle pasta tossed with Basil Pesto
Topped with Salt & Papper Chicken Strips and scattered with Pecorino Shavings



Pistachio Encrusted Salmon
On a Bed of Fresh Mango, Avocado and Corriander Salsa



Rib Eye Steak on the bone
With Rustic Roast Potatoes, Caramelized Onion Jam and a Classic Red Wine Jus

Dessert

Apple Fritters dusted with Cinnamon Sugar
With King Island Cream & Butterscotch Drizzle



Homemade Apple Crumble
With a Dob of Double Cream & Vanilla Bean Ice Cream



Riverview Rise Retreats Mini Cheesecake
With Strawberry Compote & a side of Fresh Fruit



White Chocolate Mousse
With a Molten Dark Chocolate Drizzle



Mocha Éclair
With Ice Coffee Shot & Nip of Kahula



Selected Australian Cheeses
With Fig Paste, Dried Fruit & Crisp Breads

Enjoy!

Winks designer dinner

