



FORMAL DINING



FORMAL DINING MENU - \$125 PP

Available on Application - Maximum passenger numbers apply

PLATED MENU OPTIONS

Please select one of the following options:

4 canapés / 1 main / 1 dessert

4 canapés / 2 main / 2 dessert *(alternate drop)*

2 canapés / 1 entrée / 1 main / 1 dessert

2 canapés / 2 entrée / 2 main / 2 desserts *(alternate drop)*

ENTREE SELECTION

Gin cured salmon, gin crumb, shaved fennel, sweet mustard, watercress leaves

Capon terrine, armagnac prunes, black barley, celeriac remoulade

Goats cheese ravioli truffle sauce

Duck and porcini risotto parmesan and Chervil.

MAIN COURSE SELECTION

Beef fillet, bone marrow, bordelaise sauce, buttered green beans, fries

Pea and asparagus risotto, grilled prawns and scallops shaved calamari

Roasted pork, potato confit, fennel puree, drunken currants pork jus

Chicken breast smoked corn puree, scallops, green chilli, creamy polenta

Lamb loin, smoked eggplant, salted cherry tomato, mint jus

DESSERT

Coconut Panna Cotta, mango, strawberry, pineapple compote

Cassis chocolate cake, sweet creme fraiche Rum baba, cream, cherry compote



PLEASE NOTE

Staff are not included and additional charges apply @ \$250 per crew member, we recommend 1 per 30 guests.

Coast can cater for all cuisines, (Asian, Lebanese, Japanese, Indian, Vegan, Vegetarian foods)

Please ask us for more selections if required.