

# dinner

## Signature Menu

Two courses \$64 p/p

Three courses \$77 p/p

Select two from each course to be served alternately:

## Entrée

Smoked salmon & pickled Asian vegetable salad, chilli, lime & ginger dressing

Tiger prawn & Mediterranean vegetable tart, saffron & garlic rouille

Chargrilled sesame coated tuna, watermelon & balsamic salad

Barramundi fillet, rice noodle & miso salad

Roast quail, bacon, spinach & mushroom sauté, caramelised onion sauce

Confit duck leg, Israeli cous cous with feta, cumin & orange dressing

Wild mushroom, artichoke, pine nut & goats cheese salad, red wine vinegar dressing

## Main

Salmon fillet with a prawn herb crust, macaroni cheese, pea sauce

Grilled Red Snapper fillet, roast cous cous, sun-dried tomato, olive, basil, spiced fish butter sauce

Roast spatchcock, wild mushroom & spinach risotto, lemon garlic dressing

Roast eye fillet of Hereford Prime beef, blue cheese & celeriac dauphinoise potato, green beans, red wine sauce

Roast rump of lamb, confit potato, ratatouille, lemongrass scented sauce

Roast cutlet of pork, bubble 'n' squeak, broccolini, cider butter sauce

Roast Mediterranean vegetable mille feuille, basil pesto, black olive sauce

## Dessert

Steamed lemon curd pudding, roast thyme ice cream

Crisp apple & almond tart, brandy cream

Iced raspberry parfait with strawberry, white chocolate & basil salad

Baileys crème brûlée, coffee shortbread

Caramelised rice pudding with chillied pineapple salad

A selection of Australian cheese

## Wedding Cake Service

Accompanied by house made berry compote & vanilla bean ice cream \$5.50 p/p

*Note: Menus are subject to change*

For further information, call the Powerhouse Wedding Team:  
Armidale 02 6772 7788 or [events@qhparm.com.au](mailto:events@qhparm.com.au)

