CALI

WESTERN SIT-DOWN

Refined plated dining for seminars, celebrations and hosted events.

10–60 GUESTS

3-COURSE · SOUP + MAIN + DESSERT

4-COURSE · + STARTER

5-COURSE · + SALAD

CALI

SOUP & SALAD

Begin the plated experience

SOUP

1. **Tomato Basil Soup**
   Smooth tomato soup lifted with sweet basil.
2. **Cream of Wild Mushroom**
   Velvety mushroom soup with earthy depth.
3. **Butternut Soup**
   Silky roasted butternut squash soup.
4. **Roasted Cauliflower & Almond**
   Roasted cauliflower finished with almond notes.

SALAD

1. **Caesar & Cajun Chicken**
   Romaine, Cajun chicken, croutons and parmesan with Caesar dressing.
2. **Chilli Pecan Mesclun**
   Mesclun greens with a bright chilli-pecan vinaigrette.
3. **Smoked Duck, Honey Mustard**
   Smoked duck over greens with a sweet mustard finish.
4. **Baby Spinach & Asparagus**
   Tender spinach and asparagus in a light, fresh dressing.

All prices subject to 10% service charge and prevailing GST.

Vegetarian options available. Don't see your choice on the menu? Ask us and we will customise it for you.

CALI

STARTER & MAIN COURSE

Elegant savoury selections for a complete plated experience

STARTER

1. **Pan-Seared Scallops, Edamame**
   Golden scallops with a smooth edamame purée.
2. **Queen Scallops, Parmesan**
   Baked scallops with a creamy parmesan crust.
3. **Grilled Foie Gras & Apple**
   Rich foie gras with onion and green apple — subject to availability.
4. **Grilled Ahi Tuna, Chuka**
   Seared tuna paired with Japanese wakame seaweed.
5. **Grilled Portobello & Spinach**
   Earthy portobello layered with tender spinach.
6. **Buffalo Mozzarella & Tomato**
   Fresh mozzarella, ripe tomato and fragrant basil.
7. **Filo Spinach & Ricotta**
   Crisp filo pastry filled with spinach and ricotta.

MAIN COURSE

1. **Pan-Seared Salmon Fillet**
   With sautéed vegetables, roasted potato and lemon butter.
2. **Chicken Roulade, Mushroom Pâté**
   With vegetables and creamy mashed potato.
3. **Stuffed Chicken, Ricotta & Pine Nut**
   With sautéed vegetables and mashed potato.
4. **Pink Sauce Pasta & Vegetables**
   A comforting vegetarian pasta in a creamy tomato sauce.
5. **Baked Jumbo Prawn, Garlic**
   Jumbo prawn with sautéed vegetables and mashed potato.
6. **Slow-Cooked Beef Cheek**
   Braised beef cheek with spinach and mashed potato.
7. **Duck Confetti, Mango Salsa**
   With roasted potatoes and mesclun — subject to availability.
8. **Vegetable Lasagna**
   Layered zucchini, eggplant and portobello mushroom.

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DESSERT SELECTIONS

A sweet finish to make the moment feel complete

DESSERT

1. **Pecan Pie, Chocolate Ice Cream**
   Finished with a cinnamon-caramel sauce.
2. **Lava Torte & Berries**
   Served with vanilla ice cream.
3. **Brownie, Vanilla Ice Cream**
   A classic warm chocolate finish.
4. **Orange Cake, Vanilla Ice Cream**
   Soft citrus cake served with vanilla ice cream.
5. **Filo Banana & Chocolate**
   Crisp filo with a warm banana-chocolate centre.

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