

Lilypad Palm Beach Sit Down Lunch Selection

Preselect one option from the following menu for each serving.

Artisan Bread with Butter and Olive Oil

Entrée

- Ceviche of Barramundi with avocado, jalapeño and charcoal tortillas
- Pan Seared King Prawn and Scallop with cauliflower puree and smoked tomato
- Maple and Apple Pork Belly on steamed rice, ginger and choy sum
- Chargrilled Asparagus with Meredith Valley fetta and roasted sweet peppers
- Sauté of Mushrooms and Eshallots on edamame noodles with wakame

Main

- Seared Saddle Tail Snapper Fillet with crushed new potatoes, caper berries and watercress
- Aged Beef Fillet with spiced baby spinach and a gratin of parsnip and sweet potato
- Raz el hanout and Pomegranate Spiced Lamb on citrus cous cous and caramelised baby carrots with saffron yoghurt
- Beetroot, Baby Onion and Goat Curd Tart Tartin served with apple cucumber and watercress salad
- Lemon, Thyme and Sumac Baked Chicken Breast with celeriac, French beans and sugar snaps

Dessert

- Strawberry, rose petal and meringue crush with citrus mousse and pomegranate
 - BBQ peaches with toasted ginger bread, maple syrup and creme fraiche
 - Rum caramel and chocolate ganache tart served with vanilla double cream and raspberry
- OR
- Selection of petit fours to share: Rose petal and pistachio Turkish delight, Orange infused chocolates, Pistachio praline meringues

Alcohol Selection:

- Champagne - Veuve Clicquot yellow label
- Cape Mentelle SBS, Cape Mentelle Rose, Cloudy Bay Chardonnay, Cloudy Bay Sauvignon Blanc
- Cape Mentelle Cab Merlot, Cape Mentelle Shiraz, Cloudy Bay Pinot Noir
- Seedlip non-alcoholic drinks
- Beer
- Soft drinks and water