



DINNER WITH PSYCHIC  
& SPIRITUAL MEDIUM  
KERRIE ERWIN

***Entrée*** - *alternate serve*

Pan fried Canadian scallops, cauliflower puree, prosciutto dust, pomegranate and roast walnut crumble.

Gin cured Tasmanian salmon, green tomato salsa, green oil, roast pistachios and finger lime.

***Mains*** - *alternate serve*

Chicken supreme with burnt butter carrot puree, grilled broccolini, herbed butter and shiso herbs.

Grill smoked rump cap with maple syrup and bacon, brussels sprouts on a red wine jus.

***Dessert*** - *alternate serve*

Sticky date pudding, butter scotch sauce and vanilla ice cream

Chocolate praline, chocolate mousse, biscuit Joconde and Tim Tam soil.

