

# A LA CARTE MENU

Available in 2 course \$67

Or 3 course \$85

Choose two from each for an alternate drop



## ENTREE

King prawns, sweet corn puree, squid ink aioli, seaweed (gf)

Heirloom tomatoes, beetroot, goats cheese mousse, candied hazelnuts, snow pea tendrils, sherry and honey vinaigrette (v) (gf)

Duck rillettes, cornichons, raspberry and port glaze, pickled grapes, crostini

Pork belly, carrot puree, jus (gf)

Beetroot and vodka cured ocean trout, buttermilk dressing, pickled beetroot, radish, salmon roe (gf)

Wild mushroom risotto, crème fraiche, truffle and basil oils (v)

Sun dried tomato and béchamel croquettes, aioli, mint oil (v)

Beef carpaccio, croutons, porcini mushroom puree, cooked egg yolk, sherry vinaigrette

## MAIN

Eye fillet, dauphinoise potato, vine cherry tomatoes, shiraz jus (gf)

Free range chicken breast, Paris mash, broccolini, thyme beurre blanc (gf)

Lamb rump, polenta, Dutch carrots, rosemary jus (gf)

Pumpkin and sage risotto, crème fraiche, parmesan, truffle oil (v)

Beef cheeks, Paris mash, green beans, sweet onion, shiraz jus (gf)

Barramundi, black rice, enoki mushrooms, prawn consommé (gf)

Berkshire pork cutlet, parsnip puree, snow peas, cream and sage sauce (gf)

Salmon, celeriac and potato puree, asparagus, dill beurre blanc (gf)

## DESSERTS

Vanilla bean panna cotta, raspberry coulis, honeycomb (v) (gf)

Chocolate sin, mousse, gelato, shards, crushed meringue, salted caramel sauce (gf)

Deconstructed lemon tart, curd, meringue, sweet pastry, strawberry coulis (v)

Sticky date pudding, warm butterscotch sauce, vanilla bean ice cream (v)

Crème brulee, almond biscotti (v)

Three cheeses, brie, cheddar, blue, quince paste, pickled grapes, lavosh

Eton Mess, strawberries, meringue, cream, berry coulis (gf) (v)





# RECEPTION PLATTERS

All platters allow 9-10 persons



## STARTER PLATTER

<b>Assorted Dips, Cruditiés and Crackers</b>	<b>70pp</b>
<b>Cheese Platter</b> Mersey Valley cheddar, Tasmanian brie and soft blue, fresh dates and strawberries, fruit bread and toasted ciabatta	<b>90</b>
<b>Antipasto Platter</b> Selection of deli meats, marinated vegetables, olives, tapenades, feta and dips served with grilled roti bread and Turkish pide	<b>95</b>
<b>Tapas Platter</b> Madras beef curry parcels, Spinach and feta rolls, tempura prawns, Salt and pepper calamari, Chicken satay skewers, served with a selection of dipping sauces	<b>90</b>
<b>Seafood Platter</b> Tempura prawns, Salt and pepper squid, crispy fish cocktails, Thai fish cakes, scallops wrapped in bacon, beer batter fries, served with tartare sauce and lemon	<b>95</b>
<b>Mini Cocktail Party Pies /Sausage Rolls Platter</b> Served with dipping sauces	<b>80</b>
<b>Fruit Platter</b> Assorted seasonal fruit	<b>80</b>
<b>Dessert Platter</b> Assorted mini cakes and tarts	<b>80</b>



# CANAPÉS

Your choice of any 5 Canapes for \$40 per person

Your choice of any 7 Canapes for \$49 per person

Your choice of any 10 canapes and 1 substantial bowl for \$59 p/p

Your choice of any 12 canapes and 2 substantial bowls for \$69 p/p

**Minimum 20 people**



## LAND

Duck liver pate, raisin jam, crostini

Buttermilk fried chicken fingers, chipotle mayo

Beef cheek croquettes, sweet onion jam

Glazed lamb ribs, tzatziki (gf)

Spiced pork salami, beetroot, goats cheese, crostini

Chicken rice paper rolls, cabbage, mint, capsicum, coriander (gf)

Beef tartare, crostini

Pepper crusted beef, horseradish (gf)

Lamb kofta skewers, tzatziki (gf)

Pulled pork sliders, aioli

Balinese chicken skewers (gf)

## SEA

Cured salmon, beetroot, radish, salmon roe (gf)

Salt and pepper squid, aioli

Sydney rock oysters, eschallot dressing (gf)

Smoked salmon, egg, dill mayo, cos lettuce cups (gf)

White anchovy, saffron aioli, fennel, crostini

Prawn rice paper rolls, vermicelli, carrot, mint, coriander, shallot

Crumbed calamari rings, tartare sauce

Tuna tartare, yuzu mayonnaise, fennel, ruby grapefruit on rice crisps (gf)

Fresh prawns, cocktail sauce (gf)

Smoked salmon and avocado rolls, sesame, chive (gf)

Garlic and chilli prawn skewers (gf)

Seared tuna, sesame, wasabi mayo (gf)

Tempura battered prawns, sweet chilli and lime dipping sauce



## GARDEN

Potato, leek and manchego croquettes with capsicum mayo  
Polenta chips, blue cheese aioli  
Tempura battered zucchini flowers, ricotta, chive, lemon zest  
Tomato gazpacho, jalapeno (gf)  
Rice paper rolls, vermicelli, carrot, cucumber, mint, coriander, shallot  
Tomato bruschetta  
Mushroom arancini, parmesan, thyme, aioli  
Pumpkin arancini, parmesan, sage, aioli  
Vegetable spring rolls  
Carrot, tahini and walnut dip  
Avocado, pea, mint and chilli diP

## SUBSTANTIALS

Beef cheek, paris mash, sweet onion (gf)  
Lamb shoulder, beetroot, goats cheese, mint, candied hazelnut, jus (gf)  
Crumbed msc certified NZ hake fillet, chips, tartare, lemon  
Pumpkin risotto, mascarpone, pine nuts, truffle oil, sage (v) (gf)  
Barramundi, carrot & ginger puree, black rice, fried eschallots (gf)  
Linguine, sundried tomato pesto, parmesan (v)  
Sirloin steak, paris mash, Diane sauce (gf)  
Salmon, pearl couscous, mint, fennel, chermoula yoghurt  
Penne, chicken, onion, basil, white wine, Napolitano and cream sauce  
Chicken schnitzel, chips, aioli  
Mushroom risotto, basil, parmesan, truffle oil (gf)

## SWEETS

Chocolate and truffle balls (gf)  
Apple crumble (v)  
Chocolate cake (v)  
Cheese boards, quince paste, crackers  
Assortment of gelatos (v)



# BUFFET

## MENU

Buffet One - Minimum 25 guests \$49 per person  
Your choice of two hot dishes, two cold dishes, two salads

Buffet Two - Minimum 25 guests \$65 per person  
Your choice of two cold dishes, two seafood,  
two hot dishes, two salads, two desserts.

Buffet Three - Minimum 25 guests \$79 per person  
Your choice of three cold dishes, three seafood,  
three hot dishes, three salads, three desserts

Should you like to include dishes that are not listed  
please feel free to contact us to discuss your requests and  
we will endeavour to cater to your requirements.

### HOT DISHES *(Includes rice and/or seasonal veges)*

Beef stroganoff, seafood paella, Penne pasta mediterranean,  
Satay lamb/chicken or beef, Sweet and sour pork, Curry chicken/beef or lamb  
Honey chicken, Apricot chicken

### COLD DISHES

Ham double smoked, Continental platter, Roasted chicken, Roast beef platter,  
Pork Loin roast, Fruit platters

### SEAFOOD

Salt & Pepper Squid, Crumbed Fish, Garlic Mussels, Ocean king prawns,  
Fresh shucked oysters, Kilpatrick Oysters, Whole baked Atlantic Salmon,  
Seafood Lasagne, Seafood Marinara

### SALAD

Roasted vegetable salad, creamy potato salad, Rocket pear parmesan  
Potato bacon seeded mustard, Beetroot & roasted pumpkin,  
Caesar salad, Tossed garden salad

### DESSERT

Cheesecake, Pavlova, Chocolate or caramel mud cake, Carrot cake,  
Sticky date pudding, Apple crumble, Apple tart, Lemon tart,  
Black cherry gateau, Banana & macadamia nut pudding, Trifle

